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Grilled Potatoes and Zucchini with Basil Vinaigrette

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Introduction:

May all be fed.

May all be healed.

May all be loved.

We grow lots of basil indoors under lights ? we now have thirty-six 2? pots ready to to be planted out but it is still too early and too risky. Besides they like to be warm; it?s better to wait until we are sure we can accommodate their needs. As we wait, we harvest the tops of the plants, giving us fuller and more robust plants . . . and great harvests of fresh basil while we wait.

In an earlier post, Roger Doiron offered a simple recipe for *Roasted Potatoes with Basil Vinaigrette*. Take Roger?s basic idea and grill rather than oven-roast the potatoes and add zucchini to the mix. We steam the potatoes for 10 minutes before grilling.

As you can see from the photo, we use lots of basil.

Preparation:

1. Steam the potatoes for 10 minutes.
2. While potatoes are steaming and the grill is heating up, pour 2-3 tablespoons of olive oil in a large bowl.
3. After 10 minutes, remove the potatoes from the steamer and let them set in a colander for a couple of minutes, or until the exterior of the potatoes is relatively dry.
4. Toss the zucchini and potatoes in the olive oil.
5. Grill the potatoes and zucchini for about 15 minutes, turning when each side is nice and brown. We use a grilling basket - one flip does it.
6. Remove them from the grill and put them back in the bowl along with a drizzle of vinegar, more olive oil, and the minced basil to make a simple vinaigrette.
7. Season to taste.

Image (optional):

Crops:

[basil](#) [1]

Cuisine:

[American](#) [2]

Dietary Consideration:

[vegan](#) [3]

Preparation:

[grill/barbecue](#) [4]

Recipe Type:

[main dishes](#) [5]

Season:

[spring](#) [6]

Ingredients:

- 1 ? 1 ½ lbs. potatoes, Yukon Gold or something similar (King Harry?), cut in half lengthwise.
- 2-3 small zucchini sliced in half lengthwise
- Olive oil
- Vinegar of your choice
- Basil, fresh, a nice handful, minced
- Salt and pepper to taste

Group content visibility:

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