

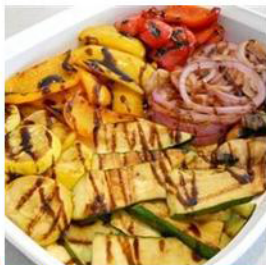
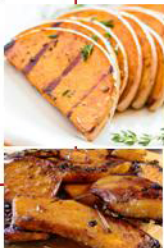
Balsamic Grilled Fresh Local Squash

INGREDIENTS:

1/4 cup balsamic vinegar
1/8 cup extra virgin olive oil
2 cloves fresh chopped garlic
1/2 tsp. fennel seeds
1/8 tsp. sea salt
1/8 tsp. Fresh ground black pepper
4 (7-8 inch) squash
sliced lengthwise 1/4" thick
oil for brushing grill

balsamic glaze:

3/4 cup balsamic vinegar
1 tsp. brown sugar
2 tsp. local honey



To make glaze (can make ahead of time):

- ♦ In a small sauce pan over medium heat, add all ingredients for glaze. Let simmer for 10-12 minutes or until reduced by half. Keep warm for glazing squash on grill.

When ready to grill:

- ♦ Combine all ingredients above (excluding glaze ingredients) in a shallow container and marinate for 10 minutes.
- ♦ Preheat grill and brush grate with oil.
- ♦ Place squash on grill, brush with glaze and cook for 2 minutes per side until marked nicely.
- ♦ Remove to platter and drizzle with remaining glaze then serve.

