



Iowa Gardening

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HERB MARINATED VEGETABLE SKEWERS

Serves: 6 - 8

8 to 12 wooden skewers
12 new potatoes (about golf ball sized)
24 cherry tomatoes
4 carrots, peeled and cut into 1-inch long pieces
2 small zucchini squash, cut into 1/2" thick disks

Marinate:

3/4 cup olive oil
3 Tbsp. fresh lemon juice
2 Tbsp. chopped fresh basil (or 2 tsp. dried, crumbled)
2 Tbsp. chopped fresh thyme (or 2 tsp. dried leaves)
1 teaspoon salt
Coarsely ground black pepper

Mix all marinate ingredients together. Set aside.

Clean potatoes and steam in microwave or on stove top until just barely tender.

Steam carrot pieces until crisp-tender.

Put vegetables, alternately, on skewers and place in single layer in 9 X 13 inch baking dish. Pour marinade over vegetables. Brush it over the vegetables to thoroughly coat them. Leave out at room temperature two to three hours.

Spray grilling surface with non-stick spray or arrange skewers on sprayed grilling tray. Preheat the grill to medium heat. Place vegetable skewers about five to six inches above the heat. Baste with excess marinade. Grill about 8 minutes, turning once or twice during that time.