



Big-Batch Grilled Vegetables

Start to Finish: **1 hour**



Ingredients

- 2 heads garlic
- 2 teaspoons olive oil
- 1 cup light mayonnaise dressing
- 1 tablespoon lemon juice
- 1 to 2 tablespoons snipped chives
- 1 pound asparagus, tough ends snapped off
- 4 carrots, peeled, diagonally sliced 1-1/2 inches thick
- 1 pint cherry tomatoes, stemmed
- 1 medium eggplant, cut into 1-inch slices
- 3 zucchini, trimmed and cut lengthwise into quarters
- 1 red onion, peeled and cut into 1/4-inch slices
- 3 red, green, and/or yellow sweet peppers, stemmed, seeded, and quartered
- 2 tablespoons olive oil

Directions

1. For Aioli, remove the papery outer layers from garlic but leave the skins of the cloves intact. Cut off 1/4 inch from the tips to expose the individual cloves. Place garlic heads, cut side up, in a small baking dish or foil packet and brush sides and top with 2 teaspoons olive oil. Cover and bake in a 350 degree F oven for 25 to 35 minutes or until cloves feel soft when pressed; cool. Store in refrigerator up to 1 week.

2. Squeeze garlic from individual roasted cloves into a medium bowl; mash with a fork. Stir in mayonnaise, lemon juice, and chives. Cover and chill until serving time.

3. Bring a small amount of water to boiling in a large saucepan; add asparagus and carrots. Return to boiling; reduce heat to medium-low. Cook, covered, 3 minutes. Drain well. Set aside. Lightly coat a grilling tray or vegetable grilling basket with olive oil or nonstick cooking spray.

4. Brush all vegetables with the 2 tablespoons olive oil and place on the prepared grilling tray or in prepared vegetable grilling basket.

5. Grill vegetables in an uncovered grill directly over medium heat until tender, turning occasionally with long-handled tongs. Monitor grilling carefully so vegetables don't char; a few grill marks are fine. Allow 2 to 3 minutes for tomatoes, 3 to 5 minutes for asparagus and carrots, 5 to 6 minutes for onion and sweet pepper. Remove vegetables from grill as done. Salt and pepper to taste. Cut eggplant slices in half and cut each quartered pepper in half again.

6. Arrange one-third of vegetables on serving platter alongside Aioli. Makes 30 servings.