

Avalon Restaurant's Grilled Vegetables

Chef John Brandt-Lee

Avalon Restaurant

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2 Italian eggplant, sliced crosswise, ¼ inch thick

3 green zucchini, sliced lengthwise, ¼ inch thick

3 squash, sliced lengthwise, ¼ inch thick

2 med red onions, sliced crosswise, ¼ inch thick

3 Tbsp Extra virgin olive oil

Salt & Pepper, to taste

½ cut of Six year Balsamic vinegar

¼ cup sugar

3 sprigs Fresh thyme

2 cloves garlic, crushed

6 Thick crust bread, grilled

2 cups Ricotta impastata

Coat vegetables with oil, salt and pepper. Put on grill (medium to high heat) and cook on each side, 2 to 3 minutes. Onions & eggplant make take a few minutes longer. Remove from heat.

In a small saucepan, combine balsamic vinegar, sugar, garlic, herbs. Bring to boil. Reduce to simmer. Reduce liquid by one-third. Pour liquid over vegetables. Marinate for 24 hours. Serve vegetables at room temperature with grilled, thick crust bread topped with ricotta impastata.

Tip: Reduce amount of time you grill vegetables to 1 – 2 minutes and finish by roasting in oven at 350 degrees for 20 minutes. Vegetables will caramelize and be extra sweet.