

COOK'S CORNER by Catherine Hannon

There's nothing like grilled summer vegetables. They're simple to prep ,full of flavor and make everything taste better. Cook these easy recipes alongside the main course (or serve them solo).

Zucchini with lemon herb feta. Prep 14 min/cook 8 min/serves 6:

3 tbsp. crumbled feta,2 tbsp. minced mint leaves, 1 tbsp. extra-virgin olive oil, 1tsp fresh lemon juice,1 tsp lemon zest,2 medium scallions, minced , 4 small zucchini(about 1 lb.) and 1\2 tsp kosher salt.

1. In small bowl, combine feta, mint, oil, lemon juice, lemon zest, and scallions, set aside.
2. Trim ends off zucchini and slice in half lengthwise; sliced each into chunks. Place zucchini on a baking sheet or any flat surface in a single layer; coat both sides with spray cooking oil and sprinkle with salt.
3. Off heat, coat a grill rack or grill pan with cooking spray; heat over high heat. Cook zucchini, carefully flipping once, until grill marks are evident and zucchini is softened, about 3 to 4 minutes per side. Arrange zucchini slices on a platter and serve with reserved feta.

Baby potatoes with rosemary and garlic. Prep 23 min/ cook 17 min/ serves 6:

1 lb red baby potatoes, 1 lb. white baby potatoes(about 1 inch each), $\frac{1}{4}$ cup water,1 tbsp. extra virgin olive oil,2 tsp fresh chopped rosemary, 1 tsp minced garlic,1 tsp kosher salt and 1/8 tsp black pepper.

1. Rinse potatoes and place in a large microwavable bowl with 1/4 cup of water. Cover and cook on high until potatoes are tender, 10-12 minutes; drain well and set aside until cool enough to handle, about 10 minutes.
2. In a medium bowl, toss potatoes with oil, rosemary, garlic, salt and pepper. Skewer 5 potatoes on each of six metal skewers (or rosemary springs) alternating red and white potatoes on each skewers.
3. Off heat. Coat a grill or grill pan with nonstick spray and heat to medium-high heat. Cook potatoes until grill marks are evident, turning once, about 5 minutes.

Grilled stuffed Jalapenos. Prep 20 min/cook 30 min/serves 24:

3(3oz) precooked chorizo sausages, minced.3/4 shredded Mexican style cheese blend. 1/3 minced scallions. 24 medium jalapeno peppers.

1. In a medium bowl, combine sausage,cheese,and, scallions.
2. Slice off stem and about $\frac{1}{4}$ -inch top of each pepper.
3. Using a small paring knife, seed and devein peppers; stuff each with2 tbsp sausage mixture and stand in grilling rack.
4. Preheat grill to high heat.
5. Set jalapeno grilling rack on grill over indirect heat. Cover and grill until peppers are soften and some-what blistered before serving warm, about 30 minutes; cool in rack for a few minutes