

## GRILLING CHARTS

### *DIRECT* GRILLING VEGGIES

Before grilling, rinse, trim, cut up, and precook vegetables as directed below. To precook veggies, bring a small amount of water to boiling in a saucepan, added desired vegetable, and simmer, covered, for the time specified below. Drain well. Generously brush vegetables with olive oil or melted butter before grilling to prevent sticking. For a gas or charcoal grill, grill according to the directions below.

VEGETABLE	PREPARATION	PRECOOKING TIME	GRILLING INSTRUCTIONS
<b>ASPARAGUS</b>	Snap off and discard tough, woody bases from stems.	Do not precook	Grill 7 to 10 minutes, covered, over medium heat. Grill perpendicular to grates so asparagus doesn't fall through, place on a piece of heavy foil, or use a grill basket.
<b>CARROTS</b>	Cut off carrot tops. Wash and peel carrots.	3 to 5 minutes	Grill 3 to 5 minutes, covered, over medium heat; grill perpendicular to grates so carrots don't fall through, place on a piece of heavy foil, or use a grill basket.
<b>CORN ON THE COB</b>	Peel back husks and remove silks. Replace husks around corn. Place corn with husks in a bowl or pan. Cover with water. Soak 1 hour; drain. Tie husks at the top with strips of husk or 100% cotton kitchen string. Remove husk strips or string and pull down husks to serve.	Do not precook	Grill 25 to 30 minutes, covered, over medium heat.
<b>EGGPLANT</b>	Cut off tops. If smaller diameter, cut lengthwise into 1-inch-thick slices; if larger, cut crosswise.	Do not precook	Grill 8 to 12 minutes, covered, over medium heat.
<b>FENNEL</b>	Snip off feathery fronds. Cut off stems and base. Remove core; cut into thick wedges.	5 minutes	Grill 8 minutes, covered, over medium heat.
<b>MUSHROOMS</b>	Remove stems and scrape out gills of larger mushrooms, such as portobellos.	Do not precook	Grill large mushrooms for 10 to 12 minutes, covered, over medium heat. Grill small mushrooms for 6 to 8 minutes, covered, over medium heat on grates, on a piece of heavy foil, or in a grill basket.
<b>ONIONS, white, yellow, and red</b>	Peel and cut into 1-inch crosswise slices.	Do not precook	Grill 10 minutes, covered, over medium heat, turning halfway through grilling.
<b>POTATOES</b> baking	Scrub potatoes; prick with a fork. Wrap individually in a double thickness of foil.	Do not precook	Grill 1 to 1½ hours, covered, over medium heat, turning every 15 minutes.
<b>POTATOES</b> new	Halve larger potatoes.	10 mins or until nearly tender; drain well	Grill 10 to 12 minutes, covered, over medium heat on grates, on a piece of heavy foil, or in a grill basket.
<b>SWEET PEPPERS</b>	No prep needed for mini peppers. For regular size, remove stems, halve peppers lengthwise, remove seeds, and cut into 1-inch-wide strips.	Do not precook	Grill 6 to 8 minutes, covered, over medium heat. If desired, use a grill basket.
<b>TOMATOES</b>	For large tomatoes, remove cores; cut in half crosswise. No prep needed for grape and cherry tomatoes.	Do not precook	Grill large tomatoes for 5 minutes, covered, over medium heat. Grill grape and cherry tomatoes for 5 to 7 minutes, covered, in a grill basket (stir once).
<b>ZUCCHINI OR YELLOW SUMMER SQUASH</b>	Cut lengthwise into 4 slices.	Do not precook	Grill 5 to 6 minutes, covered, over medium heat.