

## Grilled Vegetable Salad

<http://userealbutter.com/2010/07/12/grilled-vegetable-salad-recipe/>

*inspired by my friend Nichole*

1 lb. tomatoes  
olive oil  
sea salt  
1 bulb garlic  
1 sweet onion, trimmed, peeled, and cut into eighths  
3 medium zucchini, cleaned, topped, and cut into 1-2 inch pieces (preferably on the diagonal)  
1 medium eggplant, cleaned, topped, and cut into 1-inch cubes  
black pepper, freshly ground

### **dressing**

1/3 cup balsamic vinegar (use less if you want milder – I tend to like a strong acidic vinaigrette)  
salt  
pepper  
1/2 tsp sugar  
1/3 cup olive oil

Preheat oven to 375°F. Slice the tomatoes in half and arrange in a single layer, skin-side down, on a large baking sheet lined with foil. Drizzle olive oil and a sprinkling of salt over the tomatoes. Cut the top of the garlic bulb off (just enough to expose the tops of the cloves) and set in a small baking dish (ramekin or something else similarly small). Drizzle olive oil over the top of the bulb and cover the dish with foil. Place both the tomatoes and the garlic into the oven for 30 minutes. Remove from heat and let cool.

While the tomatoes and garlic are roasting, combine the onions, zucchini, and eggplant in a large bowl. Toss with olive oil (I used about 3 tablespoons), salt, and pepper to taste. Skewer the vegetables and grill over medium-high heat until done (about 10 minutes total – be sure to flip halfway). When the vegetables are done, release them into a large bowl. When the tomatoes are cool enough to handle, cut each half into fourths and toss them into the large bowl with the rest of their friends. Remove the garlic cloves from the skins and mash or chop up the garlic meat with a knife.

You can use any dressing you like (Nichole had a lovely tahini dressing with her salad), I happened to have the ingredients for a simple balsamic vinaigrette on hand. For the dressing, combine the balsamic vinegar, salt, pepper, and sugar to taste in a small bowl. While constantly whisking the liquid, slowly pour a steady and thin stream of olive oil into the bowl until the dressing emulsifies. When it is thick enough to your liking (and also mild enough for your taste), add the mashed roasted garlic and whisk that in too. Pour the dressing over the vegetables and toss to coat. Serves 8 as a side dish.