**Grilled Vegetables with Lemon and Herbs**

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|  | U.S. |  | Metric | [Conversion chart](http://www.delish.com/cm/delish/rf/conversion-chart.html) |

* 1 large eggplant (or 2 baby)
* Sea salt
* 4  zucchini or yellow squash (or any combination of the two)
* 1  red bell pepper
* 2/3 cup(s) olive oil, divided
* 1 clove(s) garlic, peeled
* 3 tablespoon(s) fresh lemon juice
* 1/2 cup(s) chopped fresh herbs (such as basil, marjoram, thyme, chives, flatleaf parsley, or any combination of the five)
* Freshly ground pepper, to taste

Directions

1. Cut eggplant into 1/3-inch-thick slices. (If using baby eggplant, cut in half lengthwise and score flesh about 1/4-inch deep in a crisscross pattern with a knife.) Sprinkle eggplant with 1 teaspoon salt, and let drain in a colander 30 minutes. Pat dry with paper towels.
2. Meanwhile, preheat grill to medium heat (if using grill pan on stovetop, heat to medium-high). Cut zucchini and/or yellow squash lengthwise into 1/4-inch slices. Cut peppers in half and remove seeds and stems.
3. Grill peppers, skin side down. When skins have blackened and blistered, put peppers in a paper or plastic bag and close it. Allow peppers to cool, then slip off their skins with your fingers.
4. Brush zucchini and eggplant with 1/3 cup olive oil. Grill in batches, about 5 minutes on each side. (Take care not to burn eggplant, but make sure it is fully cooked.) Arrange cooked vegetables on a platter with peppers.
5. Chop garlic and, using a mortar and pestle or the tines of a fork on a plate, mash it with 1/2 teaspoon salt. Place mixture in a small bowl. Add lemon juice, then mix in remaining 1/3 cup olive oil.
6. Drizzle vegetables with dressing. Sprinkle with herbs, and salt and pepper to taste. Cover with a sheet of foil, and set aside until ready to serve. Do not refrigerate.