

Direct-Grilling Vegetables

Before grilling, rinse, trim, cut up, and precook vegetables as directed below. To precook vegetables, bring a small amount of water to boiling in a saucepan; add desired vegetable and simmer, covered, for the time specified in the chart. Drain well. Generously brush vegetables with olive oil, butter, or margarine before grilling to prevent vegetables from sticking to the grill rack. Place vegetables on a piece of heavy foil or directly on the grill rack. (If putting vegetables directly on grill rack, lay them perpendicular to wires of the rack so they won't fall into the coals.)

For a charcoal grill, place vegetables on rack directly over medium coals. Grill, uncovered, for the time given below or until crisp-tender, turning occasionally. For a gas grill, preheat grill. Reduce heat to medium. Place vegetables on grill rack directly over heat. Cover the grill. Monitor the grilling closely so vegetables don't char.

Vegetable	Preparation	Precooking Time	Approximate Direct-Grilling Time
Asparagus	Snap off and discard tough bases of stems. Precook, then tie asparagus in bundles with strips of cooked green onion tops.	3 minutes	3 to 5 minutes
Baby carrots, fresh	Cut off carrot tops. Wash and peel carrots.	3 to 5 minutes	3 to 5 minutes
Corn on the cob	Peel back the corn husks but do not remove. Remove corn silks. Rinse corn; pat dry. Fold husks back around cobs. Tie husk tops with 100-percent-cotton kitchen string.	Do not precook.	25 to 30 minutes
Eggplant	Cut off top and blossom ends. Cut eggplant crosswise into 1-inch slices.	Do not precook.	8 minutes
Fennel	Snip off feathery leaves. Cut off stems.	10 minutes; then cut into 6 to 8 wedges	8 minutes
Leeks	Cut off green tops; trim bulb roots and remove 1 or 2 layers of white skin.	10 minutes or until almost tender; halve lengthwise	5 minutes
New potatoes	Halve potatoes.	10 minutes or until almost tender	10 to 12 minutes
Potatoes	Scrub potatoes; prick with a fork. Wrap individually in a double thickness of foil.	Do not precook.	1 to 2 hours
Sweet peppers	Remove stems. Halve peppers lengthwise. Remove seeds and membranes. Cut into 1-inch-wide strips.	Do not precook.	8 to 10 minutes
Tomatoes	Remove cores; cut in half crosswise.	Do not precook.	5 minutes
Zucchini or yellow summer squash	Wash; cut off ends. Quarter lengthwise.	Do not precook.	5 to 6 minutes