



Grilled Mixed Vegetables

Serves 4

2 Ears of Fresh Corn
8 Oz Mushrooms of Your Choice
6 Oz Small Whole Tomatoes
1 Sweet Onion, Sliced
6 Mini Bell Peppers, Sliced
1 Bunch Green Onions, Sliced
2 Tbsp Olive Oil
1 Tbsp + 1 Tsp Up North Grilling
6 Oz Baby Kale

Preparation:

Preheat the grill to medium high heat.

Add your prepared veggies (not corn on cob or baby kale) to a large bowl and add the olive oil and 1 Tbsp Up North Grilling. Toss gently and add to a grill basket.

To prepare the corn, tie the husk of the corn with twine essentially making it a handle. Make sure that the corn is really fresh so that the husks are green, if they are dry remove entirely or they will go up in flames...

Butter each piece of corn with 1/2 tbsp butter. Sprinkle each with 1 tsp Up North Grilling.

Grill corn for about 10-12 minutes, turning every 3 minutes to ensure even cooking. You want the corn to caramelize and turn golden brown.

Add the grill basket to grill about 4 minutes into corn cooking time. Gently toss veggies on and off for till nicely roasted.

Remove the corn kernels and add to grilled veggie mix and gently toss with the baby kale. So fresh and light and delicious!

Enjoy!