Grilled Corn with Lime and Black Pepper Butter
Soak corn with husk on it in water for 1 hour, cook on grill for 30 minutes turning regularly, remove corn from grill and husk, place corn in pan with fresh lime juice, cracked black pepper and butter, and enjoy.

Tomato Relish on Grilled French Bread
4 ripe tomatoes diced
1 small red onion diced
½ cup chopped black olive
1 T fresh chopped basil
1 T fresh chopped garlic
2 T red wine vinegar
4 T olive oil
Pinch of salt & fresh ground pepper

Mix all ingredients together. Take French bread loaf and slice in half - long way. Coat with infused rosemary garlic olive oil and grill. Top with tomato relish and slice in 1 inch pieces.

Balsamic Vinaigrette Marinated Grilled Vegetables
1 c balsamic vinegar
1 T chopped garlic
1 t dry mustard
½ c brown sugar
Pinch of salt and cracked black pepper
2 ½ c extra virgin olive oil

Mix together all ingredients in food processor except olive oil. After mixed slowly add olive oil to make an emulsion. Slice desired vegetables length wise about ½ inch thick. Let marinate for 1 hour. Grill on grill until desired doneness.

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