

Featuring Tennessee Gourmet® Products

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**Grilled Veggies**

2 Tbsp. light brown sugar	8 asparagus spears, ends trimmed
1½ tsp. dried basil leaves	1 medium red or yellow bell pepper, cut lengthwise into 6 strips
1½ tsp. Garlic Salt with parsley	1 medium zucchini, cut lengthwise into ½-inch strips
¼ tsp. Tennessee Gourmet® Savory Rub	1 small sweet potato, cut into ¼-inch rounds
⅛ tsp. Ground red pepper	½ small red onion, cut into ½-inch rounds”
2 Tbsp. Extra Virgin Olive Oil (EVOO)	

Mix brown sugar, herbs, Savory and spices in small bowl. Drizzle EVOO over vegetables in large bowl; toss to coat well. Sprinkle sugar and spice mixture over vegetables and toss again.

Place vegetables in grill basket, grill rack. Grill over medium heat 10 to 12 minutes or until vegetables are tender, turning occasionally.