Grilled Zucchini with Lemon-Honey Vinaigrette

**INGREDIENTS**

2-3 medium-to-large size zucchini
Olive oil
Dried oregano
Salt and fresh ground black pepper

1 Tablespoon lemon juice
3 Tablespoons olive oil
2 teaspoons honey
½ teaspoon salt
2-3 grinds black pepper

**PEAK SEASON**

July–October
DIRECTIONS

1 Wash the zucchini well. Trim blossom and stem ends slightly, and cut the zucchini into ¼ thick strips. Lay these out and drizzle or brush with olive oil, then season with salt, pepper, and dried oregano.

2 Combine lemon juice, honey, salt, and pepper in a small bowl, and whisk together until mixed well. Slowly add olive oil while whisking, and keep whisking until fully mixed together.

3 Grill the zucchini over the hottest portion of your grill, making sure to angle the strips so that they don’t fall through the grate. Gently turn and grill both sides: for bonus points, make nice diamond grill marks on both sides. Transfer cooked zucchini to a plate.

4 Once all the zucchini is cooked, drizzle the vinaigrette over the slices, then serve.

Nutrition tip:
Use raw, local honey! Raw honey contains B vitamins, minerals and certain amino acids. Local honey has been found to help with seasonal allergies.