

Asparagus, Leeks, Red Bell Pepper Vegetable Medley

SERVES: 6
PREP TIME: 15 minutes
REST TIME: 1 hour
COOK/GRILL TIME: 15 minutes
TOTAL TIME: 1 hour 30 minutes

Show off any entrée with these flavorful grilled vegetable favorites and charred oranges

INGREDIENTS

Basting Glaze

- ½ tsp. GC Napa Valley Natural Tuscan Rosemary Leaves
- 3 Tbsp. unsalted butter
- 3 tsp. finely minced garlic, about 2 medium cloves
- 1 tsp. fresh thyme, minced
- 2 Tbsp. GC Napa Valley Natural Vinegar Cabernet Sauvignon or rice wine vinegar
- 2 Tbsp. GC Napa Valley Natural Foraged Wild Mint Brown Sugar or substitute brown sugar
- ½ tsp. GC Napa Valley Natural Grapefruit Pink Peppercorn
- ¾ tsp. GC Napa Valley Natural Basil Finishing Sea Salt
- 4 Tbsp. GC Napa Valley Natural Lemon Olive Oil

Vegetables and Oranges

- 18 asparagus spears, medium-size thickness
- 2 red bell peppers
- 3 leeks, small to medium (may substitute 12 ramps)
- 2 oranges
- ¾ tsp. GC Napa Valley Natural Basil Finishing Sea Salt

TO PREPARE

- **Prepare Basting Glaze:** Crush Tuscan Rosemary Leaves using a mortar and pestle or put leaves in a small resealable plastic bag and crush using a rolling pin. Melt butter in a small saucepan over medium heat. Add Tuscan Rosemary Leaves and garlic. Cook 1 minute then remove from heat. Add the remaining 6 ingredients and stir. Let sit for at least 1 hour.
- **Prepare Asparagus:** Cut 1" off the bottom of each spear. Using a vegetable peeler, gently peel the bottom 3" of the spear.
- **Prepare Red Bell Pepper:** Slice top and bottom off. Discard green stem part. Save ends for grilling. Stand pepper up. Make a slice downward through one side. As you roll out pepper flat, run knife along inside the flesh to remove the seeds and white membrane. Cut into 1" pieces lengthwise.
- **Prepare Leeks:** Cut the top dark green leaves off, leaving the pale green and white parts. Trim any dangling roots, but do not remove the root end; this allows the leek to stay intact. Halve leek lengthwise cutting through the root end. Remove the fibrous tough outer layers. Rinse leeks in cold water, fanning open to remove any dirt. Pat dry.
- **Prepare Oranges:** Slice off both ends exposing the flesh. Cut into ½" wheel slices.
- **Preheat Grill** to high heat or preheat grill pan for stove top cooking. Generously brush vegetables and oranges with basting glaze. Place on grill. Grill vegetables 4-8 minutes (depending on the vegetables), turning occasionally until tender, but still has a little bite; do not overcook. Brush more basting glaze on vegetables and oranges during grilling. Grill orange slices until they begin to lightly char on both sides; halve oranges after grilled.

TO SERVE

Arrange grilled asparagus, leeks, red bell pepper, and oranges on a serving platter. Finish with a sprinkle of ½-¾ tsp. Basil Finishing Sea Salt on the vegetables and the orange halves. The vegetable basting glaze can be used as a marinade for chicken and fish.

SHOPPING LIST

Organic, farmers market, garden grown, GMO-free products highly suggested

- 1 stick (4 oz.) butter, unsalted
- 1 garlic bulb
- 1 bunch fresh thyme
- 1 bottle rice wine vinegar or GC Napa Valley Natural Vinegar Cabernet Sauvignon
- 2 Tbsp. brown sugar or GC Napa Valley Natural Foraged Wild Mint Brown Sugar
- 1 lb. asparagus or 18 spears, medium-size thickness
- 2 medium red bell peppers
- 3 leeks, small to medium (may substitute 12 ramps)
- 2 oranges

GC NAPA VALLEY PRODUCTS FROM PREVIOUS SHIPMENTS

- GC Napa Valley Natural Vinegar Cabernet Sauvignon or substitute rice wine vinegar
- GC Napa Valley Natural Foraged Wild Mint Brown Sugar or substitute brown sugar

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT

- GC Napa Valley Natural Tuscan Rosemary Leaves
- GC Napa Valley Natural Grapefruit Pink Peppercorn
- GC Napa Valley Natural Basil Finishing Sea Salt
- GC Napa Valley Natural Lemon Olive Oil

