



Victoria Gourmet

## Victoria Gourmet Vegetable Grilling Grid

<b>Vegetable</b>	<b>Preparation</b>	<b>Victoria Gourmet Blend Suggestions</b>	<b>Grill Time</b>
<b>Asparagus</b>	Cut off woody ends	<b>Herbes de Provence, Sicilian, Toasted Sesame Ginger, Tuscan</b>	10-12 minutes, turn frequently
<b>Bell Peppers (Green, Red, and Yellow)</b>	Cut into quarters	<b>Sicilian, Texas Red, Mediterranean</b>	6-8 minutes; turn occasionally
<b>Corn on the Cob</b>	Pull back husks, remove silk, rinse. Pull husks back to cover corn	Combine melted butter with <b>Smoky Paprika Chipotle</b> . After grilling corn, brush on Chipotle Butter.	20-25 minutes, turn occasionally
<b>Eggplant, Yellow Squash, or Zucchini</b>	Cut into ½-inch slices	<b>Herbes de Provence, Smoky Paprika Chipotle, Tuscan</b>	6-8 minutes, turn occasionally
<b>Mushrooms, Portobello</b>	Trim stem ends	<b>Mediterranean, Toasted Onion Herb, Kansas City</b>	6-8 minutes for regular, 10-12 minutes Portobello, turn occasionally
<b>Potatoes Yukon Gold or Russet suggested</b>	Don't peel, cut into ½-inch slices	<b>7 Seed, Curry, Herbes de Provence, Mediterranean, Moroccan, New Orleans, Toasted Onion Herb, Tuscan</b>	6-8 minutes, turn occasionally
<b>Tomatoes</b>	Cut in half	<b>Mediterranean, Sicilian, Tuscan</b>	6-8 minutes, turn occasionally