K’s Kitchen: Zucchini on the barbecue

By Kathryn Reed

Anyone who has ever grown zucchini knows that it is for sharing because there is no way one family, let alone one person, can eat an entire harvest.

Not only that, at some point it seems like you run out of ways to cook it.

But the nice thing about zucchini is that it is so versatile. It can go in Asian, Italian, Mexican and most any ethnic dish.

Barbecuing it is another alternative. The thing, though, about zucchini is that it is rather bland all on its own.

For this recipe, be sure to cut the zucchini the same thickness so the pieces cook at the same rate. You won’t need a super hot grill. While an oven would work for this recipe, there is something about having the grill marks that says summer.

Using the burner on the barbecue for the topping meant it stayed in a spreadable consistency. The concoction would work well on other vegetables, too.



Barbecued Zucchini with Feta

1 medium zucchini

2 small yellow squash

¼ C feta, crumbles

2 T butter

¼ C chives, chopped finely

1 large lemon, juiced

Cut the ends off the zucchini and discard. Slice zucchini length-wise.

Melt the butter, cheese, lemon juice and chives together.

Baste one side of zucchini. Grill until there are char marks, baste the other side, then flip to get marks on second side.