



SMOKY GRILLED ZUCCHINI

3 medium zucchini, washed
1 T. olive oil
½ tsp. salt
½ tsp. ground black pepper

1 tsp. paprika
2 tsp. brown sugar

INSTRUCTIONS

Heat grill to medium-high. Cut the zucchini in half lengthwise, then rub them all over with olive oil. In a small bowl, combine salt, pepper, paprika, and brown sugar. Sprinkle over zucchini. Grill zucchini until tender and charred, 5 to 7 minutes per side. Serves 6



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