

Grilled Broccoli

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
broccoli heads	2 medium	
lemon zest	from 1 lemon	finely grated
lemon juice	3 TBSLP	1 to 2 lemons
olive oil	5 TBLSP	
garlic salt	½ tsp	
sugar	½ tsp	
Aleppo pepper flakes	½ tsp	

- Cut the broccoli into pieces twice the size that could politely fit in your mouth at once, leaving a half to one inch stem.
- In a large bowl, whisk together the ingredients from lemon zest to pepper flakes, taste it, and make any adjustments.
- Toss the broccoli in the marinade and let sit, tossing occasionally, for half an hour while you prepare the barbecue grill. Toss in the extra TBLSP of oil if some of the broccoli pieces have dry spots.
- When the grill is at medium-high to medium heat, put a grill pan (pan with holes in it) on the barbecue to heat up.
- Dump the marinated broccoli into the grill pan and cook for 10 to 14 minutes, covered, turning over every two minutes to evenly char all sides.
- It is finished cooking when a fork can just barely pierce the broccoli stem.

NOTE: If you don't have Aleppo pepper flakes (check your local grocery), substitute ground black pepper.