



1/4 cup balsamic vinegar
1 teaspoon Dijon style mustard
3 tablespoons maple syrup
1 teaspoon salt
1/2 teaspoon black pepper

1/2 cup olive oil
6 large mushrooms
2 zucchini sliced lengthwise
1 red bell pepper cut into quarters
1 yellow bell pepper cut into quarters

In a bowl whisk together balsamic vinegar, Dijon style mustard, maple syrup, salt, pepper, and olive oil.

Place the vegetables into a Ziploc bag and pour in the balsamic vinegar marinade. Shake the bag until the vegetables are coated. Let the vegetables marinate in the fridge for at least 4 hours or overnight.

Heat your grill/barbeque to medium-high.

Remove the vegetables from the marinade and place on the grill/barbeque. Grill the vegetables until they develop nice grill marks about 3 minutes per side.

Once the vegetables are done arrange on a platter.

Serve Warm