



## **Grilled Yellow Squash**

### **Ingredients**

- 1 tablespoon lemon juice
- 1 tablespoon white wine vinegar
- 1 tablespoon fresh herbs (oregano, rosemary, thyme, etc.)
- 1 clove garlic, finely minced
- Salt and pepper, to taste
- ¼ cup olive oil
- 2 medium yellow squash, sliced in ¼-inch thick circles

### **Instructions**

1. In a small bowl, whisk together the lemon juice, white wine vinegar, fresh herbs, garlic, salt, and pepper. While continuing to whisk, drizzle in the olive oil.
2. Place the squash into a large, flat container (a 9 x 13-inch pan works great). Pour the marinade over the squash, and marinate for at least 2 hours or up to overnight.
3. Heat the grill or griddle pan over medium heat, and working in batches, place the squash in an even layer on the grill. Cook for 5 to 7 minutes on each side, turning as necessary. The squash should be brown and tender when done.