

SIDE DISH

NETHERLANDS VEGETABLE GRILL

From Gracie's 21st Century Café,
Pine Forge
Serves 6

MARINADE/DRESSING

- 1 T. honey
- 1 T. champagne vinegar
- 3 scallions (remove roots, include green tops)
- 6 stems fresh parsley
- 2 T. lemon thyme
- Juice of 2 fresh oranges
- 1 cup safflower oil

Place all ingredients except oil in a food processor and pulse until pureed. Add oil in a thin stream while the processor is running until mixture thickens. Reserve 1/4 of mixture for dressing.

VEGETABLES

- 2 heads Belgian endive, sliced in half lengthwise
- 1 lb. fresh asparagus
- 1 head broccoli, stems trimmed to 3/4-inch
- 1/2 head cauliflower, cut into 1-inch thick slices that resemble fans
- 2 small red onions, peeled and quartered, leaving root intact until after grilling

Place vegetables onto a large, lined baking pan and drizzle with marinade. Allow to rest for 30 minutes, turning every 10 minutes. Set gas or charcoal grill to high heat and sear the vegetables on one side. Turn and reduce heat, then cover with lid for 10 minutes. (Grill temperatures vary.) Vegetables should have defined grill marks and remain crisp.

THE DISPLAY

- 2 Granny Smith apples, washed, cored, stemmed
- 1 head Boston bib lettuce, washed and dried
- 1 4-oz. roll of chèvre or Montrachet, crumbled

Slice apple into thin wedges. Spread lettuce leaves on serving platter, then arrange vegetables over leaves. Fan apple slices in the center, and sprinkle with chèvre. Drizzle with reserved marinade. Garnish with three tulip heads.

COCKTAIL PAIRING

CARIBBEAN VIBE BLUE BUZZ

From Gracie's 21st Century Café,
Pine Forge

- 1 1/2 oz. Hpnotiq
- Splash of pineapple juice
- Club soda
- Lime wedge, for garnish
- Pineapple spear, for garnish

Pour Hpnotiq and pineapple juice over ice in a tall glass. Top off with club soda. Serve garnished with a wedge of fresh lime, a spear of fresh pineapple and a tall straw.



EAT YOUR GREENS

Vegetables are all the better grilled, especially when washed down with a tropical drink. Accessories include, FROM TOP: yellow pitcher, Blendo, Philadelphia (215-351-9260); Luigi's Hurricane glass, Wine & Spirits Shops; raw silk yellow coaster, Ruka, Philadelphia (215-751-0331); platter, Crate & Barrel; bamboo-handled flatware by Sabre, Scarlett Alley; and floral napkin, Blendo.