

Recipe of the Month

JULY



Grilled Strawberry Kebabs with Lemon Mint Sauce

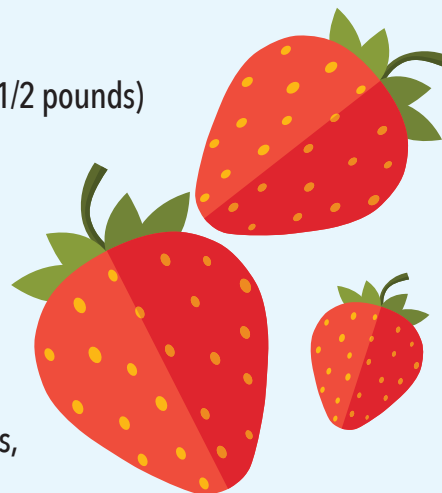
Serves 4-6

INGREDIENTS:

- 24 Ripe Medium Strawberries, Hulled (about 1 & 1/2 pounds)
- 1 tablespoon Vegetable Oil
- 4 tablespoons Pure Maple Syrup
- 1/4 cup Loosely Packed Mint Leaves, torn
- 1 teaspoon finely grated Lemon Zest
- 3 tablespoons Lemon Juice

INSTRUCTIONS:

1. Special Equipment: Eight 10-inch wooden skewers, soaked in water at least 15 minutes.
2. Preheat a grill or grill pan to medium-high and scrape it clean with a grill brush.
3. While the grill preheats thread the strawberries onto the skewers, piercing each strawberry with 2 skewers and making a total of 4 kebabs with 6 strawberries on each (double-skewering the strawberries will make them easier to turn). In a cup, combine the oil and 2 tablespoons of the maple syrup. Brush the syrup mixture over the strawberries.
4. In a small bowl, combine the mint, lemon zest and juice and remaining 2 tablespoons of maple syrup.
5. Grill the strawberries until they are softened and have grill marks, 3 to 4 minutes per side. Serve the strawberries drizzled with the lemon-mint sauce.



Enjoy!