**Chargrilled Vegetables**

**Ingredients:**
- 3 Eggplant
- 3 Zucchini
- 3 Red Peppers
- 6 Red Onions
- 15 Portobello Mushrooms
- 2 cloves Garlic
- Oregano, Sage, Chives

**Equipment:**
- Chopping board & mat
- Knives
- Tongs
- Colander
- Large Bowls
- Serving plates & tongs

**Garden Harvest:**
- Eggplant
- Zucchini
- Peppers
- Herbs

**Method:**
1. Collect all ingredients and equipment
2. Read the recipe. **Captain**, quickly delegate jobs with volunteer help.
3. Wash and dry eggplant, zucchini and herbs
4. Remove the green top from eggplant, slice into 1.5 cm slices. Lay on a tray. Sprinkle with salt. Set aside to draw moisture from eggplant. This helps to hold shape when grilling.
5. Repeat the same process for the zucchini
6. Top the onions. Peel the onions then slice into 1 cm slices. Place onto a tray and drizzle with oil. Season with salt and pepper. Set aside
7. Peel and finely chop the garlic, scrape into a bowl
8. Chop the herbs and combine with the garlic
9. Rub any dirt from the mushrooms. Sprinkle with the herbs and garlic
10. Drizzle with oil. Season with salt and pepper. Set aside until ready to cook
11. Heat the BBQ or a grill plate over a high heat.
12. Pat the eggplant dry using paper towel
13. Dry the zucchini in the same way as the eggplant
14. Your grill plate should be nice and hot by now. Carefully place a single layer of the eggplant on the grill plate. Cook for 5 mins or until golden. Turn and cook the other side the same way. When cooked remove from the plate onto a serving platter
15. Repeat the same process for the zucchini
16. Drizzle oil over the mushrooms. Grill the mushrooms on the plate with the stalk facing up for about 5 mins or until tender and juicy. Remove to a serving plate. Cut in half.
17. Red Peppers can be cooked directly over a flame. Place our grilling rack over a jet. Turn it on to high then place the peppers onto the rack. As the skin blackens, using tongs, carefully turn so you can blacken the whole of the pepper. When completely blackened remove using tongs to a large bowl
18. Place into a clean sink and refresh them. When cool enough to handle rub the skins off. Rinse and residue from peppers. Dry on a paper towel
19. Slice into long strips and place into a bowl ready to serve
Now that you have all of your vegetables char-grilled you can divide them onto platters, garnish with some fresh herbs and tongs on the side. 5 plates please.