

Grilled Potato and Summer Squash Salad with Basil-Lemon Vinaigrette

BON APPÉTIT AUGUST 2006

YieldMakes 6 servings

Ingredients

3 tablespoons fresh lemon juice

2 tablespoons minced shallot

1 tablespoon plus 2 teaspoons chopped fresh basil

1 teaspoon finely grated lemon peel

1/4 cup plus 3 tablespoons extra-virgin olive oil

1/2 pound small fingerling potatoes (such as Russian Banana), unpeeled, halved lengthwise

1 pound assorted summer squash (such as zucchini and yellow patty pan), cut on diagonal into 1/3-inch-thick slices

1 large red bell pepper, cut into 1-inch-wide strips

Preparation

Whisk lemon juice, shallot, 1 tablespoon basil, and lemon peel in small bowl. Gradually whisk in 1/4 cup oil. Season vinaigrette with salt and pepper.

Prepare barbecue (medium heat). Place potatoes in large saucepan; add enough cold salted water to cover. Boil just until almost tender, about 4 minutes. Drain. Transfer potatoes to medium bowl. Add 1 teaspoon basil and 1 1/2 tablespoons oil; sprinkle with salt and pepper and toss to coat.

Combine squash and bell pepper in large bowl; add remaining 1 teaspoon basil and 1 1/2 tablespoons oil. Sprinkle with salt and pepper; toss to coat.

Arrange potatoes in single layer in grill basket. Grill until tender, 5 minutes per side. Transfer to large bowl. Grill squash and bell pepper until tender, turning occasionally, 10 minutes. Transfer squash to bowl with potatoes. Cut bell pepper into 1-inch pieces; add to vegetables. Add vinaigrette; toss. Season with salt and pepper. Serve warm or at room temperature.