

VEGETABLE KEBABS WITH MUSTARD BASTING SAUCE ☺+

16 baby carrots (about 8 ounces),
peeled

16 baby yellow scallop squash*
(about 8 ounces) or $\frac{3}{4}$ pound
yellow squash

16 baby zucchini* (about
6 ounces) or $\frac{3}{4}$ pound zucchini

16 red or white pearl onions
(about 6 ounces)

1½ tablespoons white-
wine vinegar

1½ tablespoons Dijon mustard

2 teaspoons olive oil

2 large red bell peppers (about
9 ounces), cut into sixteen
2- by $\frac{3}{4}$ -inch pieces

eight 12-inch bamboo skewers,
soaked in water to cover 1 hour

*available at many specialty
produce markets

In a large saucepan of boiling salted water cook carrots 1 minute. Add yellow squash and zucchini and cook vegetables 5 minutes. Transfer vegetables with a slotted spoon to a large bowl of ice and cold water to stop cooking and drain well in a colander. Transfer vegetables to a bowl. (If using larger yellow squash and zucchini cut them into a total of thirty-two $\frac{3}{4}$ -inch pieces.) In boiling water remaining in pan cook onions 4 minutes and transfer with slotted spoon to bowl of ice and cold water. Drain onions well in colander and peel, leaving root ends intact. *Vegetables may be boiled 1 day ahead and chilled in sealable plastic bags.*

In a small bowl whisk together vinegar, mustard, oil, and salt and pepper to taste. *Basting sauce may be made 1 day ahead and chilled, covered.*

Prepare grill.

Thread vegetables, alternating them, onto skewers. Brush one side of kebabs

with about half of sauce and grill, coated side down, on an oiled rack set 5 to 6 inches over glowing coals 5 minutes. Brush kebabs with remaining sauce and turn. Grill kebabs 5 minutes more, or until squash is tender. (Alternatively, kebabs may be grilled in a hot well-seasoned ridged grill pan over moderately high heat.) Serves 4.