



Recipes from *The Gardener and the Grill* by Karen Adler & Judith Fertig. Copyright 2011. Published by Running Press Book Publishers, Philadelphia, PA. Reprinted with permission of the publisher. All rights reserved.

**Grilled Zucchini and Yellow Squash Stacks**  
**with Feta and Black Olives**  
*Makes 4 Servings*

As a tapas- or meze-style appetizer with grilled bread or as a side dish, this dish makes the most of two vegetables that can be bland if cooked another way. Before you go out to the grill, make the filling. If you like, add a dipping sauce of your favorite garlicky vinaigrette. All you need with this is a loaf of good, crusty bread. Yum!

**Feta-Olive-Lemon Filling**

- 1 cup (8 ounces) crumbled feta cheese
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1/2 cup finely chopped pitted Kalamata or Niçoise olives
- 2 tablespoons finely chopped green onions (white part with some of the green)
- 1 teaspoon grated lemon zest

**Zucchini and Squash Stacks**

- 1 large Japanese eggplant, ends trimmed and sliced lengthwise into 1/2-inch-thick strips
- 1 medium-size zucchini, ends trimmed and sliced lengthwise into 1/2-inch-thick strips
- 1 medium-size yellow summer squash, ends trimmed and sliced lengthwise into 1/2-inch thick strips
- Olive oil, for brushing
- Fine kosher or sea salt and freshly ground black pepper to taste

**Directions:**

Prepare a hot fire in your grill.

Combine the filling ingredients in a bowl until well blended. Set aside. Brush the eggplant, zucchini, and yellow summer squash slices with olive oil and season with salt and pepper to taste. Place on a baking sheet to transfer to the grill.

Grill the vegetable slices for 3 to 4 minutes on one side, or until they have good grill marks.

While the slices are still warm from the grill, spread each eggplant slice with some of the feta filling, top with a yellow squash slice, spread with more filling, then top with a zucchini slice to create a stack. Cut each stack into 1-inch pieces, spear with a toothpick, and arrange on a platter. Serve warm or at room temperature.