**Grilled Summer Squash**

This marinade is also great on sliced onions, colored peppers, eggplant, okra, and even slabs of heirloom tomato.

**Total Time: 30 Min Servings: 6-8**

**INGREDIENTS**
1/2 Cup Olive Oil
Juice of 1 lemon
1 clove pressed garlic
1 tsp thyme
1 tsp marjoram
1 tsp dijon mustard
salt & pepper to taste

**PREPARATION**
slice squash up into 1-2 inch thick slices or spears.
Combine the rest of the ingredients in a big jar, shake, and you have marinade.

Grill over medium heat, about 3-4 minutes per side. Brush on extra marinade while grilling and even after for some added flavor - the amazing thing about grilling veggies is you don't need to worry about raw meat juice in the marinade and you can re-use it.

Salt and pepper, then serve.