Summer Grilled Vegetables

½ cup chopped fresh parsley

⅓ cup chopped fresh mint leaves

1 ½ tablespoons lemon juice

2 teaspoons minced garlic

½ teaspoon crushed red pepper

6 tablespoons extra-virgin olive oil, plus 1/4 cup, divided

1 teaspoon salt, divided

¾ teaspoon pepper, divided

2 red bell peppers, stemmed, seeded and quartered lengthwise

2 zucchini, halved lengthwise

2 summer squash, halved lengthwise

1 red onion, cut crosswise into 1/2-inch slices

1 medium eggplant, cut crosswise into 1/2-inch slices

Combine parsley, mint, lemon juice, garlic, crushed red pepper, 6 T. oil and 1/4 t. each salt and pepper in a bowl.

Brush bell peppers, zucchini, squash, onion and eggplant with remaining 1/4 c oil; sprinkle with the remaining 3/4 t

salt and 1/2 t pepper.

Place peppers, zucchini, squash, onion and eggplant on the oiled rack; grill, covered, until the vegetables are tender but still hold their shape, 3 to 5 minutes per side.

Transfer the grilled vegetables to a serving platter.

Serve with the parsley-mint sauce.