

K's Kitchen: Summer squash on the barbecue

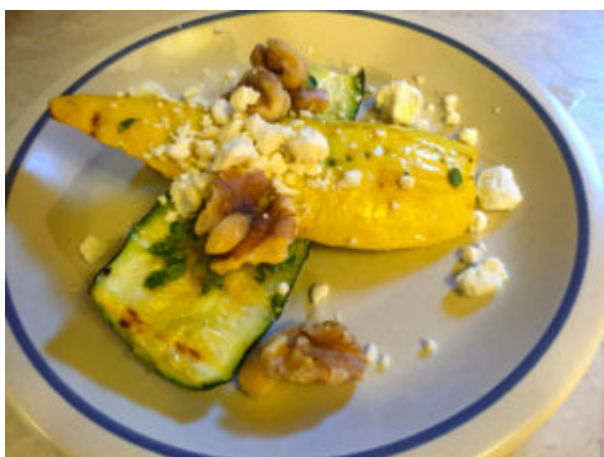
By Kathryn Reed

Even though the calendar says fall, there is still plenty of squash to be found.

Using different colors and varieties will make this dish look even better.

This recipe is an ideal side dish. It's light and flavorful. While I cooked it outside on the barbecue, it could easily be made in the oven. The broiler would probably work the best.

Definitely would chop the nuts – something I didn't do.



Summer Squash with Blue Cheese and Walnuts

$\frac{1}{2}$ C walnut halves

Kosher salt

Pepper

2 lbs mixed zucchini

$\frac{1}{4}$ C olive oil

1 tsp lemon zest

3 T fresh lemon juice

1 T honey

1 tsp thyme leaves

2 ounces blue cheese, crumbled

Toast walnuts on the grill or in the oven or in a pan on the stove. Then chop them.

Quarter the summer squash lengthwise. Ideally all of the pieces will be about the same size.

In a large bowl, toss squash with 2 tablespoons olive oil and season with salt and pepper.

Grill all of the squash over moderately high heat, turning once until lightly seared.

In a small bowl whisk the lemon zest and juice with the honey, thyme and the remaining 2 tablespoons of olive oil; season with salt and pepper. Add the grilled squash and toss.

Serve squash with the crumbled blue cheese and toasted walnuts on top.