

Roasted Vegetables

- * 4 cups of mixed Michigan vegetables, washed and cut into same-sized pieces (see below for suggestions)
- * 2 teaspoons olive oil
- * 2 teaspoons balsamic or other good red-wine vinegar
- * 1/2 teaspoon dried herbs (see below for suggestions)
- * 1/2 teaspoon salt

Heat oven to 350°. Toss ingredients together on a cookie sheet. Roast until hardest vegetables are tender when pierced by a fork. If you have a combination of hard and soft vegetables, startroasting the hard ones first. Cooking time varies from 10 minutes for soft vegetables like asparagus to 20 minutes or so for onions and more dense vegetables. Makes 4 servings.

Suggested fresh Michigan vegetable combinations

- * Yellow or green zucchini
- * Green, yellow or red peppers
- * Mushrooms
- * Asparagus, green beans and eggplant
- * Onions, cut in quarters

Suggested herb combinations

- * Thyme and garlic for Provençal style
- * Oregano and rosemary for Italian style
- * Sage with poultry dishes
- * Sesame oil, garlic, and chopped cilantro for Asian dishes
- * Curry powder, coriander, turmeric and paprika for East Indian dishes