

I love to have recipes that work with several different meats. This classic Spanish Style roasted vegetable dish can be served tapas style with grilled garlic bread and hummus or serve as a base for grilled marinated baby lamb chops, rack of veal or even black pepper seared ahi tuna loins and a beautiful red wine

Roasted Vegetables tapas style

1 medium eggplant
1 large Spanish onion
1 zucchini
1 summer squash
1 red bell pepper
4 large ripe tomatoes
2 bulbs fresh fennel
¼ cup plus 2 Tablespoon extra virgin high quality olive oil. (You will need extra as well)

½ Tablespoon sherry vinegar
Kosher salt
Fresh ground white pepper and fresh ground red pepper flakes to taste
Fresh Italian parsley chopped for garnish

Heat the oven to 450 degrees. Brush all the vegetable with olive oil and roast in a ceramic baking dish for about 40 minutes. Remove all but the onion and bake for another 10 -15 minutes. Let cool slightly and the skins of the vegetables will peel in your hands cut the tops off the vegetables and cut into large strips, cutting there inions into rings and the tomatoes into wedges. Remove the seeds from the red peppers
Toss the vegetables together – sprinkle with ¼ cup plus of the extra virgin olive oil and sherry vinegar. Season with salt and white pepper and crushed red pepper for extra kick.

For more recipes and cooking tips, log on to www.judigallagher.com