

## Vegetable Grilling Chart

(Complete Take on Steak)

VEGETABLE	WEIGHT/ THICKNESS	CHARCOAL Medium ash-covered coals Uncovered (unless noted) Turning occasionally (unless noted)	GAS** Medium heat Covered Turning occasionally (unless noted)
<b>Asparagus, spears*</b>	1 pound	6 to 10 minutes, covered	8 to 12 minutes
<b>Corn</b> Silk removed keeping husks intact; Soak 30 minutes to 1 hour	Medium (7 to 8 inches long)	20 to 30 minutes	15 to 25 minutes
<b>Eggplant, Japanese*</b> Cut in half lengthwise	3 to 4 oz. each	10 to 12 minutes, turning once	6 to 8 minutes, turning once.
<b>Leeks*</b> Small, whole Large, halved lengthwise		12 to 15 minutes	N/A**
<b>Mushrooms, Button*</b> Whole	1-¾ to 2-inch diameter	12 to 14 minutes	N/A**
<b>Mushrooms, Portobello*</b> Stems removed	about 14 oz total	11 to 14 minutes	4 caps – 12 to 15 minutes 8 caps – 16 to 18 minutes
<b>Onions*</b>	½-inch thick slices	15 to 20 minutes	N/A**
<b>Onions, Green, whole*</b>		About 5 minutes	N/A**
<b>Peppers, Bell (red, green yellow)*</b> Cut in half lengthwise	7 to 9 oz each	Halves lengthwise 12 to 15 minutes	Quarters lengthwise 7 to 11 minutes
<b>Potatoes, Red or All- Purpose White*</b> Cook or microwave until just crisp- tender	3 to 4 oz. each	10 to 15 minutes	N/A**
<b>Potatoes, Sweet*</b>	½-inch thick slices	14 to 16 minutes	N/A**
<b>Tomatoes</b>	½ to ¾-inch thick slices	3 to 5 minutes, turning once	N/A**
<b>Tomatoes, Roma</b> Cut in half lengthwise	3 to 4 oz. each	4 to 6 minutes, turning once	6 to 9 minutes, turning once
<b>Zucchini and Yellow Squash*</b> Cut in half lengthwise	6 oz each	8 to 12 minutes, turning once	7 to 11 minutes, turning once

\*Brush lightly with oil.

\*\*Information not available.