

Caty's Vinaigrette

Source: Caty Strong, Bellingham, 2009 July

Ingredients

- ¼ cup Olive Oil
- ¼ cup Fresh Lime Juice
- 1 teaspoon Minced Garlic
- 1 Minced Chipotle Peppers In Adobo, Optional, Caty Didn't Use It
- ¼ cup Roughly Chopped Fresh Cilantro
- 2 teaspoons Ground Cumin
- Kosher and Freshly Cracked Black Pepper

Method

Whisk ingredients together in a medium bowl until blended.

Rest of Recipe

2 med zucchini, unpeeled, cut lengthwise into planks about 1-inch thick 2 med red onions, peeled and cut into circles about 1-inch thick ¼ c olive oil Kosher salt and pepper to taste 1 lb fresh pork sausage links or another type of your choice

1. Build a multi level fire in your grill: Leaving one quarter of the bottom free of coals, bank the coals in the remaining three quarters of the grill so that they are three times as high on one side as on the other. When the coals are all ignited and the temperature has died down to medium (you can hold your hand about 5 inches above the grill grid, over the area where the coals are deepest, for 4 to 5 seconds) you are ready to cook.
2. Rub the zucchini planks and onions slices with a little oil and sprinkle them generously with salt and pepper.
3. Put the veggies and sausage on the grill and cook until the sausage is cooked through the veggies are golden brown and slightly charred, about 6 to 8 minutes for the onions, 8 to 10 minutes for the zucchini and 10 minutes for the sausage. If flare-ups occur under the sausage, move it to the side with no coals for a few moments to let the flames die down.
4. While sausage and veggies are grilling, whisk together vinaigrette.
5. Arrange zucchini planks on individual serving plates. Cut the sausage into thick slices and spread them on top. Separate the onion slices into rings and scatter them over the sausage. Drizzle the vinaigrette generously over the top, and serve immediately.

Notes

The zucchini/sausage part is from "Let the Flames Begin" by Chris Schlesinger and John Willoughby.