

Traditional Foods With New Twists

- **Grapes** are delicious when served many different ways, but throw a bunch onto the grill and cook for four or five minutes, turning occasionally, and you have a delicious twist on a classic.
- **Peaches** are another food grown in Michigan that can also be thrown onto your propane powered grill when you feel like trying something new. Cut the peach in half and rub with butter. Place the buttered side against the grill and close the lid, allowing about four minutes or until softened or charred, flipping occasionally.
- **Plums** are always a summer favorite, but throw one on the grill and you have a surprisingly savory cookout side dish. Just cut the plum in half, brush with oil, followed by a mixture of honey and cinnamon. Grill for two minutes cut side down, and then turn over and cook for another minute. Eat it alone or add yogurt for a sweet and healthy alternative to the standard grilling classics.
- **Asparagus** is another Michigan grown food you can grill. Simply coat it with olive oil, season to taste, and grill over high heat for 2-3 minutes.
- **Onions:** With a sharp knife, carefully remove a 1 inch core from the center of each onion. The cut each onion into four wedges, and place in a bowl of double layered tin foil. Place bouillon in the centers of the onions, top with butter, thyme, salt and pepper, and drizzle with wine is you would like. Fold the foil around the onions, leaving a slight opening at the top, and grill over medium heat for 40 minutes.

Scape (Stem of Garlic)

Ingredients:

- 4 small bunches of garlic scapes
- 1 tablespoon olive oil
- A few heavy pinches of quality sea salt
- Plenty of coarse ground pepper

How to grill:

- Heat your grill to a medium to low flame.
- Wash and dry your scapes. Break off the harder ends {as you would like asparagus} and leave whole.
- Massage the scape with oil and sprinkle it with sea salt and pepper. Toss them onto the grill and brown both sides, remove them when they're soft on the inside, crispy on the outside, a lighter shade of green and golden brown in parts.

Serve scapes as is or with these additional touches:

- sprinkled with lemon zest

- chopped fresh herbs like basil or oregano or cilantro
- with chopped olives
- truffle salts



Kohlrabi

Kohlrabi is an annual vegetable, and is a low, stout cultivar of cabbage. Kohlrabi can be eaten raw as well as cooked.

A vitamin C and fiber bomb, they sort of look like a purple medieval veggie flail. Keeping that ridiculous metaphor alive, the handle (greens) can be used in a salad. Peel away the outer layer of the bulb to reach the broccoli/cucumber/cabbage flavor center basically slice it thinly (1/4 inch) and brushed it with flavored (basil or lemon) olive oil and salt and pepper. Grilled at 400 degrees for 7-8 min until tender with good grill markings.



Celery Root

Peel the root. Heat a grill pan. Toss the celery root with 1 tablespoon of olive oil and season with salt and pepper. Grill the celery root over moderately low heat, turning occasionally, until tender and browned, 6 to 8 minutes. Transfer to a large platter, cover loosely with foil and keep warm.



Jerusalem Artichoke

Don't let the name fool you: they're neither artichokes nor Jewish. They're a species of sunflower with a consistency of potatoes or turnips, loaded with B1 and iron. Most sources warn not to eat the skin, though you can roast it if you're feeling adventurous.

Brush sliced artichokes with olive oil on both sides. Sprinkle with a bit of salt and pepper, to taste, and place directly on a well-greased hot grill.

Grill for 6-8 minutes, turning as needed, until soft and well grill marked. Season with additional salt and pepper to taste, and serve hot.

Broccoflower

This is a chef favorite exactly because of its aesthetic, adding a stunning visual dimension while remaining natural. It's a biological cross between... you get it. Loaded with vitamin C, the taste is actually sweeter than either of its parents.

Grill like broccoli or cauliflower

Ingredients

1 bunch broccoflower, cut into 8 large spears

2 lemons, quartered

2 tablespoons olive oil, plus more for drizzling
kosher salt and black pepper

Directions

1. Heat grill to medium. In a large bowl, toss the broccoflower and lemons with the oil and season with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Grill, turning occasionally, until tender and lightly charred, 10 to 15 minutes.
2. Squeeze the lemons over the broccoflower and drizzle with additional oil.



Pink banana squash

One of the most versatile squash out there is the pink banana squash. It can be grown as a summer squash and harvested at that time and eaten raw. Or you can wait patiently for fall harvest and use just like a butternut – sautéed, steamed or roasted, and then used alone or in casseroles, soups and even in pies!



Lemon Cucumber

Don't be fooled by this heirloom's unusual shape—these bright yellow balls are excellent for salads and pickling. They have a clean, crisp taste and are never bitter. Normal-sized vines yield heavily and for a long time.



Quince

The quince is the sole member of the genus *Cydonia* in the family Rosaceae. It is a small deciduous tree that bears a pome fruit, similar in appearance to a pear, and bright golden-yellow when mature

<http://www.thekitchn.com/quince-tough-fall-fruit-with-a-secret-reward-ingredient-intelligence-73041>

