

## Grilling Desserts and Veggie Pasta Salad

## Veggie Pasta Salad

2 thin zucchini2 thin yellow squash

1 pint grape tomatoes

1 large yellow onion

8 oz button mushrooms Italian Dressing Grated cheese (optional) 16 oz box of tubular pasta (i.e. ziti or rigatoni)

Combine all ingredients in a bowl and toss well. Using two long pieces of foil lay them crisscross on a baking sheet. Place the veggies in the center and tent and seal the two sheets of foil. Lay the packet on the grill and cook on high heat for 20 minutes or until veggies are tender. While veggies are grilling, cook pasta to desires tenderness, drain and sprinkle with  $\frac{1}{4}$  cup of salad dressing. Coat well so the pasta does not stick together. Mix grilled veggies into cooked pasta and serve warm. Sprinkle with some grated cheese if desired.

Note: You can make this dish a complete meal by adding some grilled chicken or shrimp and serve it as a main dish.

## Grilled Peaches and Pound Cake

4 Fresh Freestone Peaches 4 tbs Light Brown Sugar Pinch of salt 8 tbs Butter, melted
1 Plain Pound Cake
1 small container Cool Whip

Wash and halve peaches being careful to remove all of the pits. Mix brown sugar and salt in a bowl. Stir in melted butter to create a thick paste. Cut 4 sheets of foil large enough for two peach halves each. Fill each hole in peach left from pit with sugar mix, pack tightly. Quickly flip peach, cut side down, onto foil and tent and seal well. Grill packets for 10 - 15 minutes or until sugar is bubbly and peach is at desired tenderness. Cut a slice of pound cake and then cut on the diagonal to create two triangular pieces. Layer them on a plate and <u>carefully</u> remove peaches from foil and place on top of pound cake. Drizzle any juices from the foil packet over top. Add a dollop of cream and serve warm.

## Mexican S'mores

1 8 oz bag Milk Chocolate Chips 1 small container of Cool Whip Graham Crackers, crushed 1 bag Mini Marshmallows 12 Plain Crepes or burrito size flour tortillas

Lay out crepes on foil sheets. On each crepe add chocolate chips, marshmallows and wrap, burrito style, tightly. Seal up foil packet and place on grill for 5-8 minutes, turning halfway through. <u>Carefully</u> unwrap foil, place crepe on plate, top with a dollop of cream and a sprinkle of graham cracker crumbs. Serve warm.

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