

Grilled olive marinated chicken

¾ cup pitted kalamata olives
2 cloves garlic
¼ cup nonpareil capers
¾ cup extra virgin olive oil
2 tsp. fresh thyme
2 tsp. black pepper
1 tsp. hot red pepper flakes
2 pounds boneless chicken breasts

In a food processor, combine olives, garlic, capers, oil, thyme and peppers and blend until a fine paste is achieved. In a large bowl, combine chicken with ¾ of the olive mixture and reserve the rest for service. Cover and marinate chicken for 2 hours or preferably overnight.

Preheat the grill to medium high heat. Place the chicken breasts directly over the flame and cook for 5 minutes, being careful to not let the chicken burn. When a nice crust has developed, flip and continue cooking until chicken is done, another 5-7 minutes. Drizzle with the remaining olive mixture and serve.

Grilled summer squash with mint and honey

¼ cup extra virgin olive oil
3 medium zucchini, trimmed and cut lengthwise into ¼ inch slices
3 medium yellow zucchini, trimmed and cut lengthwise into ¼ inch slices
3 cloves garlic, thinly sliced
2 tsp. hot red pepper flakes
½ cup fresh mint, julienned
2 tbs. honey
¼ cup red wine vinegar
Salt and freshly ground pepper

Preheat grill to medium high heat.

In a medium bowl, toss zucchini with half of the oil, salt, and pepper. Lay zucchini on the grill and cook for 2 minutes, being careful not to move the zucchini to develop a nice char. Turn zucchini over and cook for another 2 minutes. Remove from grill.

In a medium sauté pan, heat remaining olive oil. Add garlic and cook until lightly golden, about 1 minute. Remove from heat and add the pepper flakes, mint, honey and vinegar. Toss mixture with the grilled zucchini and serve.