

ANIMAL, VEGETABLE, MIRACLE

A Year of Food Life

Barbara Kingsolver with Steven L. Hopp and Camille Kingsolver



GRILLED VEGETABLE PANINI

Summer squash (an assortment)

Eggplant

Onion

Peppers

Olive oil

Rosemary

Oregano

Thyme

Salt and pepper

Slice vegetables lengthwise into strips no thicker than $\frac{1}{2}$ inch. Combine olive oil and spices (be generous with the herbs) and marinate vegetables, making sure all faces of the vegetable slices are covered. Then cook on grill until vegetables are partially blackened, you may want to use grill basket for onions and peppers.

2 loaves French bread (16 to 18 inches)

2 balls mozzarella (8 oz.)

3 large tomatoes

Basil leaves

Cut loaves of bread lengthwise. Arrange bread on baking sheets and layer with slices of mozzarella first, grilled vegetables next, and slices of tomato last.

Drizzle with a little bit of olive oil and place the baking sheets under a broiler until cheese is melted. Garnish with leaves of fresh basil. Cut in pieces to serve.

