

Marinated Grilled Vegetable Skewers with Lemon Thyme Dressing

On the night of **Trace Adkins'** induction to the Grand Ole Opry, he celebrated backstage with other members, family, and friends with a buffet including this recipe prepared by the Wildhorse Saloon catering crew.

Skewers:

- 1 cup zucchini cut into 1-inch squares
- 1 cup red bell pepper cut into 1-inch squares
- 12 large cherry tomatoes
- 12 medium shitake mushroom caps
- 1 cup Japanese eggplant cut into 1-inch squares

Lemon Thyme dressing:

- ½ cup grapeseed oil
- ¼ cup extra virgin olive oil
- 1/3 cup fresh chopped thyme
- 2 tablespoons chopped curly parsley
- ¼ cup kosher salt
- 1 teaspoon ground black pepper
- Juice of two lemons
- Juice of one lime

Mix all dressing ingredients together and blend with an immersion blender until emulsified or whisk together briskly with small whisk or fork. Let set up for 1 hour.

Place vegetables on skewers in the order listed above. Place skewers into half of the dressing and marinade for 15 minutes. Grill on open fire grill until brown on all sides. Baste with remaining dressing and serve immediately.