

ZUCCHINE all' AMALFITANA con L'ACETO e la MENTA

ZUCCHINI AMALFI STYLE w. VINEGAR & MINT

4 lbs fresh small firm zucchini as young and small as possible
12 large garlic cloves peeled and mashed
8 tbsp fresh mint leaves torn by hand into bits
Vegetable oil
8 tbsp white wine vinegar
8 tbsp extra virgin olive oil
Black pepper in grinder and salt

Trim zucchini ends and slice length wise into thin strips.

Put mashed garlic, mint and vinegar into bowl large enough to hold all zucchini and mix well.

Lightly brush zucchini with vegetable oil, place on a hot grill turning once. They cook very quickly. Grill till they become spotted with brown spots on both sides.

Cut Zucchini strips in two if they are very long.

Toss lightly (don't let strips break up) in bowl with garlic, mint, and vinegar till well coated; then add olive oil, salt and pepper and toss again. If it tastes like zucchini needs more of garlic, mint, oil, vinegar, add salt and/or pepper.

Refrigerate until served.

Lay out on a platter in an attractive pattern and serve.

May be made a day ahead.