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Grilled Mixed Veggie Foil Packets

- 8 Small leeks
- 4 Med. Zucchini
- 8 Med. Tomatoes
- 1/4 Cup chopped fresh basil
- 1/2 Cup apple cider
- 1/4 Tsp salt
- 1/8 Tsp black pepper

- 1) Prepare the grill.
- 2) Cut 4-12 inch squares of foil.
- 3) Trim off and discard the tough green tops and roots from the leeks.
- 4) Split leeks lengthwise and rinse thoroughly under cold water to remove any sandy grit.
- 5) Remove ends from zucchini and quarter lengthwise.
- 6) Blanch tomatoes for 30 seconds, then transfer to a colander and cool under running water.
- 7) Peel tomatoes, cut crosswise in half and gently squeeze to remove the seeds.
- 8) Cut the tomatoes into quarters.
- 9) Divide the vegetables evenly among the foil squares and sprinkle each portion with basil and cider.
- 10) Fold the edges of the foil together and crimp.
- 11) Place packets on the grill and cook for 15-20 minutes, or until vegetables are tender.
- 12) Before serving you can season with desired amount of salt and pepper.

Makes 4 Servings