

GRILLED ZUCCHINI AND TOMATOES WITH FETA SAUCE

SERVES 4 (FIRST COURSE)

Active time: 20 min Start to finish: 30 min

- 3 oz mild feta cheese (preferably French; $\frac{1}{2}$ cup)
- $\frac{1}{4}$ cup sour cream
- 2 tablespoons water
- 2 teaspoons fresh lemon juice
- $\frac{1}{2}$ teaspoon minced garlic
- $2\frac{1}{2}$ tablespoons extra-virgin olive oil
- 2 tablespoons finely chopped fresh basil
- 2 medium zucchini (1 lb total)
- $\frac{3}{4}$ lb cherry tomatoes (preferably on the vine, cut into 4 bunches)
- $\frac{1}{4}$ teaspoon salt

Special equipment: an adjustable-blade slicer

► Prepare grill for cooking over medium-hot charcoal (moderate heat for gas); see "Grilling Procedure," page 170.

► Purée feta, sour cream, water, lemon juice, and garlic in a food processor until smooth, then, with motor running, add $1\frac{1}{2}$ tablespoons oil in a slow stream. Add basil and salt and pepper to taste and pulse until just combined.

► Thinly slice zucchini lengthwise (just under $\frac{1}{8}$ inch thick) using slicer. Toss zucchini and tomatoes (on the vine) in a large bowl with salt and remaining tablespoon oil. If using loose cherry tomatoes, thread onto skewers. Grill vegetables, in batches if necessary, on oiled grill rack, turning over once with tongs, until just tender, 3 to 5 minutes total per batch. Serve with sauce.