



Grilled Summer Squash with Tamari and Honey

Grilled summer squash, straight from the farmer's market! Just glaze the shish kabob sticks with tamari, honey, and black pepper and you've got a great side dish for your perfect summer grilled meal.

Ingredients:

3 or 4 summer squash
1 yellow zucchini (optional)
2 tbsp. olive oil
1 tbsp. honey (from sustainable bee keepers)
fresh ground black pepper
1 tbsp. tamari
fresh chives

Preparation steps:

Cut the summer squash in quarters
Cut the yellow zucchini in slices
Heat the grill
Place both veggies on shish kabob sticks
Mix the olive oil, honey, tamari and fresh cracked black pepper in a bowl
Drizzle the honey and olive oil mixture onto the shish kabobs
Grill, turning every couple minutes for 10 minutes or until tender. Be careful not to overcook.
Drizzle with a little tamari and sprinkle with chopped chives. Serve.

Bonus Items

If you want to watch the video again, click [here](#).

Need tamari? Check it out online [here](#).

