



## Zucchini & Yellow Squash Carpaccio

### INGREDIENTS

1 zucchini, thinly sliced approx. 2c  
2 small yellow squash, thinly sliced (2c)  
1 red onion, thinly sliced  
1/2 c red wine vinegar  
1/4 c white wine vinegar  
salt

### Dressing

1-2 T honey (to your taste)  
1/3 c fresh lime juice  
1/3 c fresh lemon juice  
1 T rice wine vinegar  
1/4 shallots, minced  
1.5 T mint, chopped  
1.5 T basil, chopped  
½ t salt/ ¼ t pepper to taste

### INSTRUCTIONS

1. Thinly slice the red onions first so they have time to pickle. I recommend using a mandolin in order to cut them as thin as possible.
2. Combine the red and white vinegar with salt in a non-reactive bowl and submerge the onions. Cover with plastic wrap and refrigerate while you prepare the zucchini and dressing.
3. Thinly slice both the zucchini and yellow squash using a mandolin. Then begin to layer them on a platter using whatever design you find visually appealing. I use a circular style overlap slightly to create a wheel of green and yellow swirls.
4. Make the marinade/dressing. Combine all the dressing ingredients and whisk together. You can reserve some of the herbs to use as garnish. Add salt and pepper to taste. Pour over the entire dish and allow the dressing to settle in for 15 minutes to 1/2 hour to absorb and "cook" the zucchini. Drain and add the pickled onion in the center.

Serving Suggestions: Grilled meats are best as this dish is quite tart and tangy.