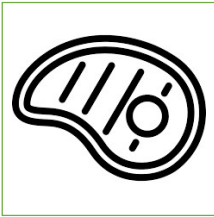
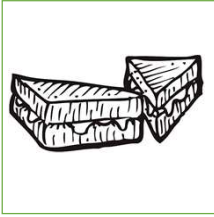


# Learning in the Leaves

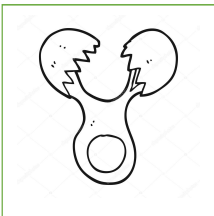
## Cooking Grates



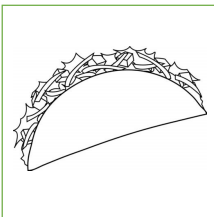
**Fresh Straight on the Grate:** Cook meats straight on the grill. Ensure you turn regularly until the meat is cooked. You may choose to use a meat thermometer to ensure it is properly cooked (65°). You can also cook vegetable e.g. pepper, tomato, onion, mushrooms, etc. You can also slice haloumi and cook it on the grate, turn regularly to avoid sticking.



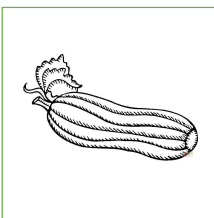
**Toasted Sandwich:** On bread, spread mayonnaise, ham, cheese (of choice, but swiss would work well) and pickles. Top with another slice of bread, and cut the sandwich into quarters. Toast each quarter on the grill, turning regularly, until the cheese melts.



**Orange Eggs:** Half an orange and hollow out the insides, eating as you go. Crack a fresh egg into the empty peel. Place the filled peel on the grill, heat until cooked. The egg will have a slight hint of orange, still tasty.



**Quesadillas:** Have a selection of diced peppers, onions, tomatoes, grated cheese, diced cooked meats. Add your own mix into a tortilla, fold in half and place on the grill. Turn the tortilla regularly until the cheese has melted and the outside is slightly browned. Eat with guacamole or sour cream on the side.



**Zucchini Goats cheese Roles:** Using 1 large zucchini or 3 small ones, slice a strip lengthwise from the zucchini to expose the inside of the vegetable. Discard or reserve for another use. Cut the 2 ends from the zucchini to make straight edges. Cut the zucchini lengthwise into 1/2-inch strips. If using a large zucchini, cut each of these strips in half crosswise. This won't be necessary with small zucchini. Brush both sides of the zucchini pieces liberally with olive oil. Season well with kosher salt and freshly ground black pepper. Lay the zucchini pieces on the grill at a 45-degree angle (for more attractive grill marks). Cook until the zucchini is very tender, but not mushy, about 3 minutes per side, moving the pieces during cooking to ensure even browning. Remove zucchini from the grill. Set a wire cooling rack on top of a bowl to give the cooling rack extra clearance from the counter. Drape the zucchini pieces on the rack to cool. This method will stop the zucchini from steaming will cooling. Place 3 1/2 ounces herbed goat cheese in a medium bowl. Roughly chop 1 1/2 ounces pitted kalamata olives (about 7 to 8 olives) and stir into the goat cheese. Spread a layer of the goat cheese mixture onto one side of each zucchini piece. Gently roll each piece of zucchini. Serve.