

SQUASH STEAKS WITH MISO DRESSING

Red cabbage, thinly sliced (6 c.)	3 yellow squash
1 / 3 c. lime juice	3 zucchini
3 / 4 tsp salt	1 / 4 c. roasted salted peanuts
1 / 3 c. white miso	2 Tbl. cilantro
1 / 3 c. mayo	Lime wedges
1 / 4 tsp pepper	

*Though there's really no substitute for miso (a tofu derivative), if you don't have any on hand, try tahini (a sesame derivative). There are other options involving tomatoes and anchovies, too, if you try to stay away from soy products.

1. Slice the yellow squash and zucchini lengthwise into 1 / 2 inch planks.
2. Chop the roasted peanuts.
3. Toss cabbage, lime juice, and salt—set aside.
4. Whisk miso, mayo, pepper, and 1 T. water.
5. Brush both sides of squash and zucchini with ¼ c. of miso mixture.
6. Working in batches, grill squash & zucchini, turning once, until tender & lightly charred—about 3 min./side. Transfer to a platter and cover to keep warm.
7. Whisk 1 T. water into reserved miso mixture.
8. To assemble, top squash & zucchini with cabbage, peanuts, & cilantro. Drizzle with miso dressing and serve with lime wedges.

From Dave and Amy Anderson