

# Bone Suckin' Grilled Vegetables



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Want something healthy that your family will love?

Ingredients:

Bone Suckin' Rib Rub, 2 Tbs

Butter, 1 stick

Red onion, 1

White onion, 1

Red Bell pepper, 1

Yellow bell pepper, 1

Roma Tomato, 4

Asparagus, 1 bunch



**Directions:** Heat grill to high, no flames. Wash all vegetables. Slice onions into  $\frac{3}{4}$  inch wide rings. Quarter bell peppers. Leave tomatoes whole. Cut 2 inches off the bottom of asparagus and pile all the vegetables onto the grill. Place slices of butter on onions and asparagus. The skins of the tomatoes and the bell peppers will start to char, this is a good thing. Sprinkle Bone Suckin' Rib Rub over vegetables. Watch vegetables and make sure they do not burn. Grill about 15-20 minutes or until done.

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1-800-446-0947 / 919-833-7647.

Made In The USA!