

Fire-Roasted Vegetable and Cannellini Bean Salad

1 medium fennel bulb
1 medium yellow onion
12 to 18 grape tomatoes
2 tablespoons olive oil
Salt and freshly ground black pepper
1 15-ounce can cannellini beans or small white beans, rinsed and drained
2 tablespoons white wine vinegar
1 tablespoon snipped fresh basil or reserved fennel top
2 cloves garlic, minced
1/2 teaspoon Dijon-style mustard
1/4 teaspoon freshly ground black pepper
1/4 teaspoon salt

Trim top from fennel bulb. If desired, reserved top. Cut fennel bulb in half. Cut the core from each fennel half; discard core. Cut each fennel half into 4 wedges. Cut the onion in half and cut each half into 4 wedges. On a 12-inch metal skewer, thread the fennel wedges. On another 12-inch metal skewer, thread the onion wedges. On a third 12-inch metal skewer, thread the grape tomatoes. Using a pastry brush, brush 1 tablespoon of the olive oil over vegetables. Sprinkle with salt and pepper.

For a charcoal grill, grill the fennel and onion skewers on the grill rack directly over medium-hot coals about 15 minutes or until vegetables are crisp-tender, turning once.* Add the tomato skewer the last 5 minutes of grilling. (For a gas grill, preheat the grill. Reduce heat to medium high. Place the fennel and onion skewers on the grill rack over heat. Cover and grill as above.)

Transfer the grilled fennel and onion wedges to a cutting board. Coarsely chop. In a medium bowl, combine beans, fennel, and onion. In a small screw-top jar, combine the remaining 1 tablespoon olive oil, the white wine vinegar, basil, garlic, Dijon-style mustard, and the 1/4 teaspoon salt and the 1/4 teaspoon black pepper. Cover and shake well. Add dressing to bean mixture, tossing gently to mix. Add tomatoes. Serve at room temperature or cover and chill for up to 24 hours.

To tote, transfer salad to a quart-size canning jar with a lid or a covered airtight container. Pack in a cooler with ice. Makes 4 to 6 side-dish servings.

*NOTE: If you are grilling the Chilled Grilled Herb-Rubbed Pork Tenderloin, place the skewers directly over the coals after 10 minutes of cooking the pork. Continue as directed.