Spicy Grilled Mixed Vegetables

For this recipe cut the vegetables into chunks for skewering and grilling

Ingredients:
Red & Yellow Bell Peppers
Aubergine
Zucchini
Fennel bulb
For the marinade & reserve some for dipping
In a medium bowl combine the following:
2 Tbsp Just Jan's Apricot Pepper
1 Tbsp Sirarcha
3 Tbsp Extra Virgin Olive Oil
1 Tbsp Balsamic Vinegar
1 pinch Salt
Fresh ground pepper

Directions:
Toss the cut up veggies in the marinade and place on skewers.
Fire up the grill and cook on medium heat for 8-10 minutes, turning once mid-way through the cooking time.
Either drizzle the reserved sauce or use for dipping.