

Grilled Stuffed Portobello Mushroom

Rated moderately difficult because you must start the day ahead.

Loved by vegetarians and meaties alike, this has been one of our best sellers since we introduced it. Portobellos are meaty in flavor and the marinade only enhances this perception. The cheese filling makes it rich on the tongue. The sauce brings all the flavors together in unexpected ways.

4 each Portobello mushrooms, destemmed and washed

Marinade

1/2 cup cream sherry
1/4 cup extra-virgin olive oil
2 Tbs balsamic vinegar
2 Tbs garlic, minced
1 tsp basil

Filling

1/2 cup Chive Shmeer—*see Miscellaneous*
2 Tbs fresh basil chopped
1 tsp garlic, minced
1 cup Roasted Red Pepper Pesto—*see Sauces*
As needed scallions or chives, chopped
As needed parsley, fresh, chopped
Salad greens or spinach

Procedure

- Combine all of the Marinade ingredients in a small sauce pot and warm until just simmering. Put the portobellos into the marinade. Place a plate or bowl on top of the mushrooms to keep them from floating.
- When cool, refrigerate overnight.
- Make the Chive Shmeer; add the basil and garlic. Refrigerate until needed.
- Make the Pesto and chill until needed.
- **TO COOK:** You can grill the mushrooms, cook them in the broiler or in a non-stick pan with a little olive oil. Cook gill side down first for 1½ minutes. Turn over and cook 1 minute more.
- Fill the cap with a quarter of the cream cheese mix. Transfer to a non-stick pan. Cover the mushroom and let the cheese melt by steaming the caps with a little water.
- Place each mushroom on a bed of greens or spinach. Top with a quarter of the Pesto.
- Garnish with fresh chopped scallions and parsley.

Yield: 4 portions