

Grilled Portabella Mushrooms and Tomatoes and RV Kitchen Pantry Items - RV Cooking Show

Ingredients

At a glance

Serves

2

Grilled Portabella Mushroom Burger

2 large portabella mushroom caps

1/2 c extra virgin olive oil

1/2 c balsamic vinegar

3 cloves fresh garlic - minced

salt and pepper

Stewed Grilled Blue Cheese Tomatoes

1 tomato per diner

3 medium slices of blue cheese (your choice of mild to wild or use another type of cheese altogether)

1 t unseasoned (plain) bread crumbs

1 T extra virgin olive oil

salt and pepper

Methods/steps

Grilled Portabella Mushroom Burger

Rinse mushroom caps - cap side up only - and pat dry. Place mushrooms in large ziploc bag. Add oil, vinegar, garlic and salt and pepper. Seal bag and mix marinade - coating the mushrooms. Allow to marinate at room temperature 30 minutes.

Preheat grill to medium heat. Remove mushrooms from bag allowing marinade to drain from gill side of mushrooms and place cap side down on the center of the grill.

Cover the grill and cook approximately 7 minutes, turn, and grill 5 more minutes or until the mushroom is soft - being careful not to overdo it on the gill side.

Assemble the "burger" on a bun with garlic mayo (1 clove of finely minced garlic mixed with 1 T fat free mayo), thinly sliced red onion rings, lettuce - and tomato if desired.

Stewed Grilled Blue Cheese Tomatoes

Slice to remove about a 1/2 inch of the stem top of the tomato. Using a teaspoon gently scoop out the seeds and turn the tomato upside down to drain any remaining liquid.

Place a chunk of blue cheese in each of the empty cavities. Sprinkle breadcrumbs over the top of the tomato to fill in the cavities and cover the tomato top. Salt and pepper then drizzle olive oil over the breadcrumbs.

Preheat grill to medium heat and place the tomatoes to the side of the grill. Cover the grill and allow to cook for 12-15 minutes until the tomatoes look soft and the cheese is bubbling.

Gently remove from grill and serve as a surprisingly sensational side dish.