

**1998**

Here is a quick and easy delicious supper. Portobello Mushrooms are the gigantic gray ones with dark brown underneath. They are juicy and meaty when cooked — all you need to make them taste good is olive oil, salt and pepper. Try them!

## **Tante Marie's Portobello Mushroom Sandwich**

### *Ingredients*

4 medium-sized portobello mushrooms  
8 Tbs. extra virgin olive oil  
salt and pepper to taste  
chopped fresh herbs such as thyme, parsley or chives  
4 large good quality hamburger buns or one loaf soft white bread

### *Instructions*

With a brush or damp cloth remove any dirt from the mushrooms. Remove the stem and save for another use. Place the mushrooms in a wide bowl and coat on all sides with the olive oil. Sprinkle generously with salt and pepper and the chopped fresh herbs, if available.

Preheat a broiler, or start a charcoal fire. When hot, place the mushrooms on the grill over the fire. Grill for about one minute on each side. The mushrooms should be juicy but not shrunken.

Cut the buns in half lengthwise or cut the bread to look like hamburger buns. Place the grilled mushrooms on the buns and serve warm.

**Serves 4.**