

Grilled Portobello Mushrooms with Mozzarella and Pesto

SOURCE: The Splendid Table (www.splendidtable.org) - from Lucy Norris

This recipe was featured on NPR's Tuesday Night Kitchen, a weekday online-only food program from The Splendid Table.

- * 6 Portobello mushroom caps brushed clean.
- * Olive Oil (about 4 TBS)
- * Kosher salt & ground black pepper
- * Pesto (I make my own but once I used a jar of prepared pesto from the Cinque Terre & it was delicious!)
- * Fresh cow's milk mozzarella (1 small sliced in 6 rounds)

Get your coals going so grill surface is ready to cook when you are.

On prep surface, brush olive oil generously onto top & bottom of mushroom caps. Salt & pepper to season. Set caps on baking sheet or other flat surface.

Grab a friend to help you haul outside: baking sheet with mushrooms, mozzarella cheese slices, a teaspoon, any extra oil + your basting brush, and the homemade or favorite prepared pesto sauce open & ready.

Place mushrooms, underside down, on hot surface long enough to allow some grill marks to appear. Baste if things start looking dry. Turn over (top side down) & spoon 1 tsp pesto each on the cradle of the mushroom. Then add a slice of mozzarella & cover the grill. Let it cook a few minutes (I've never timed this) until tender. Be gentle handling the stuffed cap as you slide it back on to the serving platter with an ample sized spatula.

Serve with white bean salad with balsamic vinegrette & crusty bread. Your guests will swoon.

There - you've covered your bases with a USDA square meal suitable for everyone including vegetarians, but not vegans.

Serves 6