

Grilled mushrooms sandwiches with gorgonzola butter

Chef Judi Gallagher

Ingredients

For marinade

6 tablespoons balsamic vinegar- aged
6 large garlic cloves, minced
2 tablespoons chopped fresh thyme leaves or 2 teaspoons dried thyme,
crumbled
1/2 cup olive oil

1 1/2 pounds fresh Portobello mushrooms, stems trimmed flush
with caps

For Gorgonzola butter

2 ounces Gorgonzola cheese (about 1/4 cup) at room temperature
1 tablespoon unsalted butter, softened

For red pepper vinaigrette

1/3 cup chopped drained bottled roasted red peppers
1 tablespoon white-wine vinegar
1 tablespoon water
2 tablespoons extra-virgin olive oil

four 1/2-inch-thick slices crusty bread, cut diagonally from a large loaf

Garnish: fresh thyme leaves

Preparation

Make marinade:

In a small bowl whisk together marinade ingredients. Put half of mushroom caps and half of marinade in each of 2 large sealable plastic bags, arranging mushroom caps in one layer, and seal bags, pressing out excess air. Marinate mushrooms at room temperature, turning bags over several times, at least 1 and up to 2 hours.

Make Gorgonzola butter while mushrooms are marinating:

On a plate with a fork mash Gorgonzola and butter together until blended well.

Make red pepper vinaigrette:

In a blender blend vinaigrette ingredients with salt and pepper to taste until smooth and emulsified.

Remove mushrooms from marinade and grill or pan sear for 2 to 3 minutes on each side, or until tender. Transfer mushrooms with tongs to a cutting board and slice thin. In a broiled or separate pan, brush fresh crusty bread with gorgonzola butter and grill face down. Set aside

Arrange warm mushrooms on toasts and spoon vinaigrette over each open-faced sandwich. Garnish sandwiches with thyme.