

Hot Off The Grill! Portobello Mushroom Burgers

Our Meat Rub, Basil and Jalapeño Olive Oils meld to make this hearty burger a summer win, win, win!

SERVES: 6
 PREP TIME: 10 minutes
 COOK TIME: 15 minutes
 TOTAL TIME: 25 minutes

INGREDIENTS

Portobello Burgers and Toppings

Optional addition: 12 slices cooked bacon (2 per burger)
 6 large portobello mushroom caps, 4½-5" in diameter, 4-5 oz. each
 2 Tbsp. balsamic vinegar, good quality
 ¼ cup GC Napa Valley Natural Basil Olive Oil
 5 tsp. GC Napa Valley Natural Meat Rub Proprietary Blend
 3 tsp. GC Napa Valley Natural Basil Finishing Sea Salt
 2 sheets aluminum foil, 12" x 24"
 6 slices heirloom tomato, ¼" thick
 6 slices Manchego cheese, 1-1½ oz. each

Buns

6 hearty burger buns
 4 Tbsp. GC Napa Valley Natural Jalapeño Olive Oil



TO PREPARE

- **Prepare Portobello Mushrooms:** If adding bacon, cook bacon at this step. Wipe mushroom caps with a damp paper towel to remove any dirt. Remove and discard stems. Using a spoon, gently scrape away and discard the dark brown gills.
- **Prepare Portobello Burgers:** Season mushrooms individually with the following: Brush cap lightly with 1 tsp. balsamic vinegar, then with 1 tsp. Basil Olive Oil, followed by a generous ¼ tsp. Meat Rub. Flip mushroom over and brush the underside with 1-2 tsp. Basil Olive Oil, ½ tsp. Meat Rub and ¼ tsp. Basil Finishing Sea Salt. Prepare remaining mushrooms.
- **Grill Portobello Burgers and Tomatoes:** Preheat grill to medium-high heat. Grill mushroom 'gill' side down for 3 minutes. Flip and grill cap-side 3 minutes. Flip mushroom ('gill' side down) and cook 1 minute. Remove mushrooms to a cooler part of the grill making 2 rows of 3, 'gill' side up and fill with Manchego cheese. Lightly tent the mushrooms using the aluminum foil sheets. This helps to melt the cheese. Meanwhile, season both sides of the tomato with ¼ tsp. Basil Olive Oil and Basil Finishing Sea Salt, ½ tsp. per tomato. Grill 2 minutes, flip, grill 1-2 minutes, achieving light grill marks. Remove to a plate.
- **Grill Buns:** Brush the inside of each bun half with 2 tsp. Jalapeño Olive Oil. Place 2 buns (4 halves) at a time on a cooler section of the grill with medium heat for about 30-45 seconds to toast and get grill marks. Watch very closely as the buns can burn quickly. Grill remaining buns.

TO SERVE

Assemble burger as follows from bottom to top: Bottom bun, grilled tomato, portobello with Manchego cheese, optional addition of bacon, top bun.

WINE PAIRING

2018 Gabrielle Collection Juxtaposition Cabernet Sauvignon, Napa County

SHOPPING LIST

Organic, farmers market, garden grown, GMO-hormone-antibiotic-nitrate free products highly suggested

Optional addition: 1 lb. bacon, regular or thick slice
 6 large portobello mushroom caps 4½-5" in diameter, 4-5 oz. each
 GC Napa Valley Natural Basil Finishing Sea Salt
 1 bottle balsamic vinegar, good quality
 2 sheets aluminum foil, 12" x 24"
 2 heirloom tomatoes
 8 oz. Manchego cheese
 6 hearty burger buns

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT

GC Napa Valley Natural Basil Olive Oil
 GC Napa Valley Natural Meat Rub Proprietary Blend
 GC Napa Valley Natural Jalapeño Olive Oil