



Grilled Portobello Burgers

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WHY THIS RECIPE WORKS:

For a grilled mushroom burger that will please even the staunchest beef lover, we start with meaty portobello caps. Scraping out the dark gills prevents off-flavors, and crosshatching the tops of the caps tenderizes the often rubbery mushrooms while letting them absorb even more marinade—a flavorful mixture of olive oil, red wine vinegar, and garlic. When they're charred and cooked through, we fill the caps with a savory mixture of feta, sun-dried tomatoes, and roasted red peppers before stacking them on grilled buns with basil mayo, fresh baby arugula, and sweet grilled onions.

SERVES 4

Our favorite feta cheese is Mt. Vikos Traditional Feta from Greece. If the mushrooms absorb all the marinade, simply brush the onions with olive oil before grilling them in step 4.

INGREDIENTS

- 4** portobello mushrooms (4 to 5 inches in diameter), stems and gills removed
- 1/2** cup extra-virgin olive oil
- 3** tablespoons red wine vinegar
- 1** garlic clove, minced
- Salt and pepper
- 4** ounces feta cheese, crumbled (1 cup)
- 1/2** cup jarred roasted red peppers, patted dry and chopped
- 1/2** cup oil-packed sun-dried tomatoes, patted dry and chopped
- 1/2** cup mayonnaise
- 1/2** cup chopped fresh basil
- 4** (1/2-inch-thick) slices red onion
- 4** kaiser rolls, split
- 1** ounce (1 cup) baby arugula

INSTRUCTIONS

- 1.** Using tip of paring knife, cut 1/2-inch crosshatch pattern on tops of mushroom caps, 1/16 inch deep. Combine oil, vinegar, garlic, 1 teaspoon salt, and 1/2 teaspoon pepper in 1-gallon zipper-lock bag. Add mushrooms, seal bag, turn to coat, and let sit for at least 30 minutes or up to 1 hour.
- 2.** Combine feta, red peppers, and sun-dried tomatoes in bowl. Whisk mayonnaise and basil together in separate bowl. Push 1 toothpick horizontally through each onion slice to keep rings intact while grilling.
- 3A. FOR A CHARCOAL GRILL:** Open bottom vent completely. Light large chimney starter filled with charcoal briquettes (6 quarts). When top coals are partially covered with ash, pour evenly over grill. Set cooking grate in place, cover, and open lid vent completely.

Heat grill until hot, about 5 minutes.

3B. FOR A GAS GRILL: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Turn all burners to medium-high.

4. Clean and oil cooking grate. Remove mushrooms from marinade, reserving excess. Brush onions all over with reserved mushroom marinade. Place onions and mushrooms, gill side up, on grill. Cook (covered if using gas) until mushrooms have released their liquid and are charred on first side, 4 to 6 minutes. Flip mushrooms and onions and continue to cook (covered if using gas) until mushrooms are charred on second side, 3 to 5 minutes.

5. Transfer onions to platter; remove toothpicks. Transfer mushrooms to platter, gill side up, and divide feta mixture evenly among caps, packing down with hand. Return mushrooms to grill, feta side up, and cook, covered, until heated through, about 3 minutes.

6. Return mushrooms to platter and tent with aluminum foil. Grill rolls cut sides down until lightly charred, about 1 minute. Spread basil-mayonnaise on bun bottoms and top each with 1 mushroom and 1 onion slice. Divide arugula evenly among burgers, then cap with bun tops. Serve.

PREPARING PORTOBELLOS AND ONIONS FOR THE GRILL

A few easy tricks have a lot of impact.

SKEWER ONION SLICES: Use a toothpick to help hold the onion rounds together.



SCORE THE CAP: Cut a shallow crosshatch into the top of each cap to minimize the rubbery texture.

REMOVE THE STEM AND GILLS: Scrape out the muddy-tasting gills with a spoon.

