



# Horseradish

*the secret ingredient*

## Grilled Portobello Club

<b>2 T balsamic vinegar</b>	<b>¼ C chopped roasted red peppers</b>
<b>2 T lemon juice</b>	<b>2 T fresh ground horseradish</b>
<b>1 t. olive oil</b>	<b>¼ C mayonnaise</b>
<b>1 T fresh oregano – chopped finely</b>	<b>4 Kaiser Buns</b>
<b>1 T fresh basil – chopped finely</b>	<b>4 slices cheese of choice</b>
<b>1 t. Fresh rosemary – chopped finely</b>	<b>4 romaine lettuce leaves</b>
<b>½ t. fresh ground pepper</b>	<b>4 slices tomato</b>
<b>2 t. chopped fresh garlic</b>	
<b>4 - 4” fresh Portobello mushrooms</b>	

**Place the vinegar, lemon juice, olive oil, herbs, pepper and garlic in a medium bowl. Add the Portobello mushrooms and marinate for 20 minutes. Preheat grill. Grill the mushrooms about 6 minutes per side until nicely browned. Place the roasted red pepper and mayonnaise in a food processor or blender and mix until smooth. Toast buns on grill. Place one mushroom on the bottom of each bun. Place cheese on top, followed by lettuce and tomato. Spread the roasted red pepper mayonnaise on the top of the bun and serve.**

**Bon Appetit!**