
Grilled Portobello Mushroom

*Chef Kathy Eubanks - The Bridge Tender Inn - Bradenton Beach, FL
Sarasota's Chef Du Jour - 1992*

Servings: 1

1 large PortoBello mushroom
4 ounces pasta (linguini or Angel Hair)
6 ounces garlic butter
1/4 cup Italian salad dressing
3 tablespoons olive oil
1/2 cup fresh basil
Parmesan cheese, freshly grated

Remove the stem from the mushroom.

In a bowl, mix together the Italian dressing, olive oil and fresh basil. Marinate the mushroom and stem in the mixture for at least two hours. This can be done one day ahead.

Cook the pasta according to package directions.

Grill the mushroom for 3 minutes on each side.

In a bowl, mix the pasta and three ounces of garlic butter together and sprinkle with Parmesan cheese.

Place the mushroom and stem on top of the pasta. Finish with a dollop of garlic butter.

Appetizers

Per Serving (excluding unknown items): 677 Calories; 70g Fat (89.5% calories from fat); 4g Protein; 14g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 469mg Sodium. Exchanges: 2 Vegetable; 1/2 Fruit; 13 1/2 Fat.