

From the Kitchen at Stonewall Resort

OPEN FACED GRILLED PORTABELLA MUSHROOM SANDWICH

Ingredients:

8 thick slices Peasant Bread
Extra-Virgin Olive Oil, for brushing
4 Portabella Mushrooms
Salt and Freshly Ground Black Pepper
4 each Plum Tomatoes, cut in half and slow roasted
½ pound fresh Mozzarella, sliced ¼ inch thick
8 large basil leaves, torn

Directions

- Light a grill. Brush the bread on both sides with olive oil and grill over high heat until crisp on the outside but still soft inside, about 1 minute per side. Transfer to a platter.
- Brush the Portabella mushrooms with olive oil and season generously with salt and pepper. Grill over moderate heat until charred on the bottom, about 5 minutes. Turn and grill until tender, about 3 minutes longer.
- Top the mushroom with the tomato, mozzarella and basil. Cover the grill and cook until the cheese melts, 2 minutes. Transfer the eggplant to the bread, sprinkle with sea salt and serve.