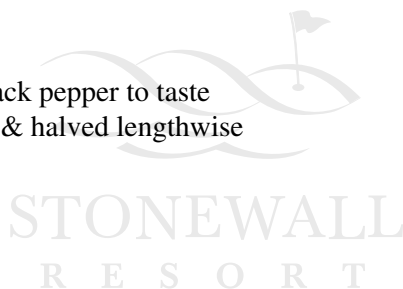


# *From the Kitchen at Stonewall Resort*

## PORTABELLA SANDWICHES

### Ingredients:

2 portabella mushrooms  
2 tablespoons extra virgin olive oil  
2 tablespoons balsamic vinegar  
1 teaspoon fresh thyme, chopped  
½ teaspoon garlic powder  
Kosher salt and freshly ground black pepper to taste  
1 large roasted red pepper, peeled & halved lengthwise  
Watercress  
Thinly sliced red onion  
2 round toasted rolls



### Dressing Ingredients:

- Heat broiler or grill.
- Remove stems from mushrooms and clean mushroom caps.
- Mix oil, vinegar, thyme, garlic powder, salt and pepper in a glass.
- Brush one side of the mushroom with slightly less than half the oil and vinegar mixture.
- Put caps under a broiler or on the grill for about 4 minutes. Turn over, brush with all but 1 tablespoon of remaining oil and vinegar mixture. Broil 4 minutes more or until nicely browned and tender.
- Brush the inside of each bun with remaining oil and vinegar mixture. Top with mushroom cap, roasted pepper half, and watercress. Add onion rings if desired.
- A sour cream and horseradish sauce is a very good topping to the sandwich if desired.