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Vegetarian Mushroom Burger

Do you like garlic mushrooms? If you do give this Vegetarian Mushroom Burger a go. Quick, easy and it tastes awesome!

Serves 4, only 2 if you are hungry!

For the Mushrooms:

4 of the biggest, meanest portobello (brown) mushrooms you can find
a little thinly sliced mozzarella cheese, or grated if it is dry (cheese is optional)

For the Sauce:

2 cloves garlic chopped
1 decent dash olive oil
2 heaped tablespoons butter or margarine
a touch balsamic vinegar
1 pinch parsley
salt, a bit less than you would normally use
black pepper, a bit more than you would normally use

For the Rolls:

4 fresh rolls that are about the same size or a bit smaller than the mushrooms
nothing else (okay, lettuce and thinly sliced tomato if you insist)

Clean the mushrooms by tapping lightly with your fingers to dislodge any funny looking objects. Cut the stems off level with the vanes (I leave them on because I enjoy them but many people don't).

Warm a pan, add the olive oil and saute the garlic lightly over a low heat. We don't want to lose the flavour of the garlic by frying it, we just want to blend the flavour with the oil. Add the other ingredients, turn down the heat, stir the sauce till the marger/butter has melted then turn the heat off.

Brush the mushrooms with the sauce and barbecue/grill/broil them stem-side down for 5 to 10 minutes depending on the size of the mushrooms and the cooking temperature. A moderate temperature is good. Turn the mushrooms over, apply sauce liberally and add the mozzarella if you are using it. Cook for a further 5 - 10 minutes. Baste regularly but leave enough sauce for the rolls.

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in a dry pan) just before the mushrooms are done. Spoon a generous amount of sauce over the bottom half of the roll (add the lettuce and a slice of tomato if you decided on that route). Top it off with the mushroom and the other half of the roll. Enjoy your Vegetarian Mushroom Burger.

Bon Appetit!