

# RED BICYCLETTE

## Portobello Mushroom and Bacon Sandwich with Aioli

### **For the aioli:**

1 Head, garlic, with 1/2 inch cut off from bottom  
1T Olive oil  
1/2 c Mayonnaise  
1T Lemon juice

### **For the sandwich:**

2 Portobello mushrooms, sliced 1/2 inch thick  
1T Olive oil  
6 Slices bacon, cooked  
1 Handful, arugula leaves  
4 Slices, hearty French bread

### **Directions**

Preheat oven to 375 degrees. Place garlic cut-side down on a piece of foil. Drizzle with 1 tablespoon of olive oil and bake for 30 minutes. Remove from oven and let cool. Squeeze cloves out of garlic peel and into a medium bowl, then add mayonnaise and lemon juice. Mix with a fork -- using it to mash garlic -- and then stir the aioli mixture until smooth. In a skillet over medium-high heat, sauté mushrooms in 1 tablespoon of olive oil for 2 minutes on each side, then remove from heat. Spread aioli generously on both sides of bread. Layer mushrooms, bacon and arugula leaves on one slice of bread, then close sandwich with the other slice.

Serves 2

***Delicious, when paired with Red Bicyclette® Syrah***