

Grilled Portobello Mushroom Burger with Chipotle Mayonnaise

½ cup mayonnaise
1 ½ tablespoons canned chipotle peppers in adobo, chopped
¼ cup olive oil
1 teaspoon minced garlic
1 teaspoon dried oregano
Salt and pepper to taste
4 large Portobello mushrooms with stems removed
4 – 4 inch rolls, split
1 cup salad greens
1 large tomato, sliced
½ small red onion, sliced
1 lime, cut into wedges

Combine the mayonnaise and chipotle peppers. Set aside.

Place cleaned mushroom caps on a serving dish. Combine the olive oil, garlic, salt, pepper and oregano. Pour oil marinade over mushrooms and let sit for 30 minutes.

Prepare a barbeque to grill at medium high heat.

Shake excess oil off mushrooms, place them on the grill and cook for 5 minutes per side, or until tender. Grill the rolls until toasted.

Layer each bun with salad greens, tomato, red onion, mushroom, and 2 tablespoons of chipotle. Serve with lime wedges and Frei Brothers Reserve Russian River Valley Pinot Noir.

Serves 4

