



*Goes great  
with steak!*



removing the gills

## Grilled Porta-Pepper Salad

**4 large portobello mushrooms**  
**1-7 ounce jar roasted peppers**  
**1 medium red onion, sliced in thick rings**  
**Italian parsley, a few sprigs chopped**  
**olive oil for brushing**

**Dressing:**  
**(whisk together and set aside)**  
**1/4 cup olive oil**  
**2 tablespoons balsamic vinegar**  
**(I use white balsamic if available)**  
**salt and pepper to taste**

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Prepare mushrooms by removing the stems and gills from the underside. The gills are easily removed with a spoon (as shown above).

Heat your grill and brush the mushrooms and onions with olive oil.

Place on hot grill and cook, turning with tongs at least once, until cooked through, but not wilted. Slice grilled mushrooms into about 1/2 inch chunks and coarsely chop grilled onions. Drain roasted peppers and cut into about 1/2 inch pieces. Mix mushrooms, onions, peppers and parsley in serving bowl. Toss with dressing and enjoy.