



Grilled Roasted Garlic Marinated Portobello Mushroom, Spinach and Brie Cheese Sandwiches on Onion Rolls with a Roasted Red Pepper Basil Mayonnaise

Ingredients

4 portobello mushrooms	1 cup fresh spinach
4 onion rolls	2 red peppers
1/2 cup whole garlic cloves	1/4 cup fresh, chopped basil
1/2 cup Worcestershire sauce	2 cups mayonnaise
Juice of 1 lemon	8 slices Brie cheese
Olive oil	Salt and pepper

Directions:

1. Lightly coat garlic and peppers in olive oil. Roast in a 350 degree oven until brown, turning occasionally.
2. When cool enough to handle, puree garlic and peppers separately. Remove skin, stems and seeds from peppers before pureeing.
3. To prepare mushrooms, remove stems.
4. In a bowl, combine Worcestershire, roasted pureed garlic, juice of lemon, salt, pepper and enough olive oil to cover mushrooms. Marinate mushrooms until tender, about 4-6 hours.
5. Add pureed red peppers and basil to mayonnaise. Season with salt and pepper to taste.
6. Heat grill then grill mushrooms until tender.
7. Spread red pepper, basil mayonnaise on onion rolls. Add mushrooms, spinach and Brie cheese.
8. Serve with sweet potato chips on the side and enjoy!

Recipe from Sea Captain's House.
www.seacaptains.com