

## Grilled Portabello Mushrooms with Fontina Melt

Easy, delicious, and fancy enough for company! Serve as a main dish, or cut mushrooms in strips or wedges to serve as appetizers.

- 1/4 cup NAKANO Seasoned Rice Vinegar, Original
- 1/4 cup extra virgin olive oil
- 1 tablespoon soy sauce
- 1/2 teaspoon chopped fresh rosemary, or 1/4 tsp dried rosemary
- 1/2 teaspoon salt
- 4 portabello mushrooms, 5 to 6-inch diameter (or 8 portobellos 3-inches across)\*
- 4 slices fontina cheese (cut to fit mushrooms)

In a small bowl or 1-cup measuring cup, stir together rice vinegar, olive oil, soy sauce, rosemary, and salt. Wipe mushrooms with a damp cloth or paper towel; remove stems. Place mushrooms, gill side down, on a plate; brush caps with marinade. Turn mushrooms over and brush gills generously with marinade. Let stand 10 minutes.

To cook, place mushrooms, gill side down, on grill over medium direct heat; brush caps with marinade. Close cover and cook 4-5 minutes. Turn mushrooms over; cook 3-4 minutes more. Place a slice of cheese on each mushroom. Close cover and cook until cheese melts, about 2 minutes. (For smaller mushrooms, cook 2 minutes with gill side down. Turn mushrooms and cook 1 minute more. Top with cheese; cook until cheese melts.) **Serves 4**

\* **Note:** Marinade is enough for 8 large mushrooms or 16 smaller mushrooms.

Nutrition information per serving: 230 calories, 10 g protein, 5 g carbohydrate, 1 g dietary fiber, 19 g fat, 7 g saturated fat, 35 mg cholesterol, 620 mg sodium

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