

Broiled Portobellos with Corn Relish

Printed from Mushroom Recipes at <http://www.mushroomrecipes.org/>

These juicy appetizers could also be served as a light lunch, served alongside a green salad and grain. Sweet summer corn makes for a crunchy relish, perfect spooned atop soft, broiled Portobellos.

Ingredients:

2 tablespoons balsamic vinegar
2 tablespoons olive oil
1 teaspoon sugar
½ teaspoon salt
½ teaspoon black pepper
4 large Portobello mushrooms, destemmed
1 cup fresh sweet corn
1 large tomato, seeded, chopped
½ cup chopped fresh basil
½ cup grated Parmesan cheese

Directions:

1. Preheat broiler.
2. In a small bowl, combine vinegar, oil, sugar, and salt. Brush mushrooms liberally with sauce and place on baking sheet. Broil 2 minutes, turn mushrooms over, and brush with additional sauce. Broil another 2 minutes, or until softened. Remove and cool.
3. Meanwhile, combine corn, tomato, and basil in a medium bowl. Pour remaining sauce over and toss to coat. Spoon over mushroom caps and top with grated cheese.