



# ROCKEE NEWS

October, 2007

We have a wonderful recipe to share with you today. It comes to us from Leslie Galambos who saw it on NBC's Today Show in November. It has a lot of instructions, but it is very simple and tastes out of this world. Thanks, Leslie!

## **Tuscan Portobello Melt**

16 oz. Red Onions thinly sliced  
16 oz. Grape Tomatoes cut in half lengthwise or Plum tomatoes quartered will work  
1 oz Veg. oil  
1 T. Salt and Pepper blend  
1 T. Sugar, granulated  
2 oz, Balsamic Vinegar \* no substitute  
4 to 6 (depending on size) broiled Portobello Mushroom caps (directions follow)  
4 slices of Ciabatta bread sliced ½ inch thick \*any firmly textured bread will work  
2 Slices Provolone cheese  
4 slices Monterey Jack Cheese  
1 Tbs. Garlic Flavored Oil

Heat vegetable oil in sauté pan.  
Add onions and sauté for 2 min.  
Add tomatoes, salt and pepper blend, granulated sugar and Balsamic vinegar and cook for an additional 2 minutes or until tomatoes are tender. Remove from heat and set aside.

Season gill side of the mushrooms with salt and pepper blend  
Place mushrooms (cap down, veil up) under broiler for 1 ½ minutes **\*keep your eye on them!**  
Flip mushrooms, season other side and cook for an additional 1 ½ minutes. Remove from heat and set aside.  
Once cooled cut mushrooms into 3/8 inch strips.

Heat sauté pan over medium heat  
Brush one side of bread with garlic oil & place in pan oil side down  
Add one slice Provolone Cheese  
Add Warmed Onion/Tomato Mixture

Add Mushroom Slices  
Add Shingled Monterey Jack Cheese  
Add Second slice of bread

Brush second slice of bread with garlic oil.  
Cover pan and cook sandwiches until golden brown, Do Not Burn  
Flip sandwich and continue to cook until golden brown.

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