



Grilled Portobellos au Poivre
Appetizer
(Serves 2)

Ingredients

Olive oil to film fry pan
1 pound Portobello mushrooms,
cleaned and de-stemmed
2 cups beef stock
1 tablespoon brandy
1 tablespoon freshly ground black pepper
Pinch dried oregano
Pinch salt
1 tablespoon unsalted butter
1 teaspoon flour

1. Brush mushrooms with olive oil, lightly season with salt and grill the mushrooms until tender. Place mushrooms on a plate and keep warm.
2. In a sauté pan over high heat, combine the stock, brandy, black pepper, oregano and salt. Bring liquid to boil. 3. Mix flour and butter together. Swirl mixture in to the liquid and cook until sauce thickens. Pour sauce over mushrooms and garnish with parsley. Serve right away accompanied by sliced fresh bread.