
KITCHEN CONNAISSEUR

Portobello Mushroom Burgers



This barbecue recipe is perfect for vegetarians. It works well with either our Cajun Spice or Beer BBQ Sauce. The Cajunaise can be made ahead and kept in the refrigerator for several days.

Makes 4 servings.

ingredients

CAJUNAISSSE

1/2 cup **Cajun Spice Sauce**

1/2 cup **Mayonnaise**

MUSHROOM BURGERS

4 whole **Portobello mushrooms- fresh, stems removed**

2 Tbsp **Roasted Garlic Olive Oil**

1 Tbsp **Rub for BBQ (use more if you like it spicy)**

2 Tbsp **Beer BBQ Sauce or Cajun Spice Sauce**

4 **Hamburger buns- split in half**

GARNISH

1 cup **Lettuce or salad leaves- cleaned**

1 small **Tomato - fresh, diced**

1 whole **Avocado- fresh, cut in slices**

instructions

To Prepare the Cajunaise

In a small mixing bowl, with a whisk combine the Cajun Spice Sauce and the mayonnaise. Cover and refrigerate until ready to use.

To Prepare the Mushroom Burgers

1. Preheat the grill to medium high heat.

2. Brush Roasted Garlic Olive Oil on both sides of the mushrooms.
3. Dredge the mushrooms through the Rub for BBQ – coating both sides.
4. Place the mushroom on the grill, stem side down. Liberally brush Beer Barbecue or Cajun Spice Sauce on the top of the mushroom. Grill for 5 minutes. With a spatula, flip the mushroom and apply Beer Barbecue or Cajun Spice Sauce to this side. Grill an additional 10 minutes.
5. While the mushrooms are grilling, toast the hamburger buns on the grill for one minute on each side.

To serve the mushroom burger

1. Place an open hamburger bun on a serving plate.
2. Place one grilled mushroom on top of one side of the bun.
3. Top with a spoonful of cajunaise, fresh avocado, diced tomato and lettuce.
4. Serve immediately.