

Recipe of the Month

January 2006

### **Sea Captain's House**

3002 N. Ocean Blvd., Myrtle Beach, SC, (843) 448-8082

#### **Grilled Roasted Garlic Marinated Portobello Mushroom, Spinach and Brie Cheese Sandwiches on Onion Rolls with a Roasted Red Pepper Basil Mayonnaise**

##### ***Ingredients:***

4 portobello mushrooms  
4 onion rolls  
1/2 C whole garlic cloves  
1/2 C Worcestershire sauce  
Juice of 1 lemon  
Olive oil  
1 C fresh spinach  
2 red peppers  
1/4 C fresh chopped basil  
2 C mayonnaise  
8 slices brie cheese  
Salt and pepper

Lightly coat garlic and peppers in olive oil. Roast garlic and peppers in a 350 degree oven until brown, turning occasionally. When cool enough to handle, puree garlic and peppers separately. Remove skin, stems and seeds from peppers before pureeing. To prepare mushrooms, remove stems. In a bowl, combine Worcestershire, roasted pureed garlic, juice of lemon, salt, pepper and enough olive oil to cover mushrooms. Marinate mushrooms until tender, about 4-6 hours.

Add pureed red peppers and basil to mayonnaise. Season with salt and pepper to taste. Preheat grill. Grill mushrooms until tender. Spread red pepper, basil mayonnaise on onion rolls. Add mushrooms, spinach and brie cheese. Serve with sweet potato chips on the side and enjoy!