



## Blue Cheese Portobello Burgers

### Ingredients

- 2 tablespoons [Fustini's Sage and Wild Mushroom olive oil](#)
- 4 large portobello mushroom caps, stems removed
- 2 garlic cloves, minced
- 1 tablespoon [Fustini's Black Truffle balsamic vinegar](#)
- 1/4 teaspoon [Fustini's Black Truffle salt](#)
- 1/4 teaspoon pepper
- 6 ounces blue cheese, plus more for topping
- 4 large pieces of butter lettuce
- 2 ears grilled corn
- 4 English muffins or buns of your choice

### Sharon's Hint

Adapted from "How Sweet Eats"

### Crispy Shallots

- 2 large shallots, peeled and sliced
- 2/3 cup flour
- 1/2 teaspoon salt
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/4 teaspoon pepper
- vegetable or canola oil

# Directions

## Step 1.

Heat a large skillet over medium heat and add the olive oil. Add the mushroom caps and toss so they are coated in the oil, then stir in the garlic. Cook the mushrooms for about 3 to 4 minutes on each side, until they are tender and juicy. Add the balsamic vinegar into the skillet and toss the mushrooms. Reduce the heat to low, sprinkle salt and pepper on the caps, and then fill the inside of the cap with 1 ounce or so of blue cheese. Cover the skillet just until the cheese melts.

To serve the burger, place a piece of butter lettuce on the bottom of the English muffin. Top with the mushroom, then extra blue cheese. Add the onions and the grilled corn. Serve immediately.

## Step 2. Crispy Shallots

Heat about 2 inches of oil in a medium saucepan over medium-low heat. You want the heat to be about 350 degrees F, but after a few minutes of heating, I'll test it out by throwing a shallot slice in. While the oil is heating, stir together the flour, salt, paprika, garlic powder and pepper. Dredge the shallot slices through the flour. Once coated, add them in batches to the oil. Fry until just golden and crispy, then remove with tongs or a slotted spoon and place on a paper towel to drain excess grease. Repeat with remaining batches.