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Grilled Mushrooms

Ingredients

- 12 medium portobello mushrooms
- 2 small Italian eggplants
- 2 yellow squash
- 2 zucchini
- 1/2 teaspoon(s) sea salt
- 12 mini brioche buns or dinner rolls
- 1 1/2 teaspoon(s) sesame oil
- 1/2 teaspoon(s) sesame seeds
- · 9 ounce(s) Swiss cheese, thinly sliced

Directions

1. Heat grill or grill pan to medium-high heat.

2. Trim the stems from the mushrooms. Slice the eggplant, squash, and zucchini into 1/4-inch-thick rounds. Brush vegetables with canola oil, sprinkle with salt, and grill until softened and grill marks have formed - about 10 minutes each side. (Brush with oil as needed to prevent sticking.) 3. Transfer to a baking pan. Heat broiler to low. Split the buns, brush the tops with the sesame oil, and sprinkle with sesame seeds. Layer the squash, zucchini, eggplant, and mushroom on the bottom bun halves. Top each with cheese and broil until cheese melts, about 1 minute. Top with remaining seeded bun tops and serve hot.







Eggplant-Parmesan-Pizza Ingredients

- 1 small eggplant, (about 12 ounces)
- Yellow cornmeal, for dusting
- 1 pound(s) Easy Whole-Wheat Pizza Dough, or other prepared dough
- 3/4 cup(s) prepared marinara sauce
- 2 tablespoon(s) chopped fresh basil
- 1 medium clove garlic, minced
- 3/4 cup(s) thinly shaved Parmigiano-Reggiano cheese (see Tips & Techniques)

Directions

1. Preheat grill to medium-high. (For charcoal grilling or an oven variation, see below.)

2. Cut eggplant into 1/2-inch thick rounds. Grill, turning once, until marked and softened, 4 to 6 minutes. Let cool slightly, then thinly slice into strips. Reduce heat to low.

3. Sprinkle cornmeal onto a pizza peel or large baking sheet. Roll out the dough (see Tip) and transfer it to the prepared peel or baking sheet, making sure the underside of the dough is completely coated with cornmeal.

4. Slide the crust onto the grill rack; close the lid. Cook until lightly browned, 3 to 4 minutes.

5. Using a large spatula, flip the crust. Spread marinara sauce on the crust, leaving a 1-inch border. Quickly top with the eggplant, basil and garlic. Lay the Parmigiano-Reggiano shavings on top.

6. Close the lid again and grill until the cheese has melted and the bottom of the crust has browned, about 8 minutes.