

Portobello Mushroom Burgers with Chipotle Mayonnaise

- 4 large or 8-10 medium-sized [Portobello](#) mushrooms, stems removed
- 3 cloves garlic, crushed
- 1 c low sodium soy sauce
- 1 c water
- 2 T ginger, finely grated
- 4 ripe [tomatoes](#), thinly sliced
- 1/2 red onion, thinly sliced
- 4 [poblano](#) or bell peppers roasted
- 4 thin slices [Munster](#) cheese (or any mild cheese)
- 1/2 c [chipotle](#) mayonnaise (1 T canned chipotle peppers, roughly chopped & 1/4 c regular mayonnaise)
- 1 c fresh roasted salsa (see recipe below)
- 4 toasted onion rolls
- sea salt and freshly ground pepper

Marinate the mushrooms for about 6 hours in soy sauce, water, garlic and ginger. Cook the mushrooms encased in tinfoil or parchment paper to preserve moisture, either on the BBQ, on the stove or in the oven, for about 30 minutes at medium-high heat. Lay out a platter of tomatoes and onions, a plate of roasted peppers, a small bowl of chipotle mayonnaise and another bowl of roasted salsa. Serve 1 large or 2-3 smaller mushrooms, still warm, on each toasted bun and have each person construct their own towering combination of ingredients.

Roasted Salsa

- 2 [jalapeño](#) peppers, whole
- 8 plum tomatoes, whole
- 5 garlic cloves, with skin on
- 1 small onion, sliced 1/4" thick
- 1 bunch cilantro, finely chopped
- 1 large lime, juiced
- sea salt

Roast the peppers, tomatoes, garlic and onion in the oven at 400 degrees for about 30 minutes. Remove the top stem part of the tomato and the jalapeños. Chop the onions by hand. Seed the jalapeños. Blend the tomatoes, garlic and jalapeños for a few seconds in a processor, adding lime juice and sea salt. Combine all ingredients. You will have way more salsa than you need for the burgers. Either make more burgers or enjoy with taco chips or scrambled eggs. Gift a jar full along with a link to this post and spread the joy.