

ReginaSpices

“Meaty” Portabella Mushroom Veggie Burgers: These were all the rage a few years ago. It was a trend that didn’t seem too last long. I think that’s because, they were typically under-seasoned and under-cooked—not a taste treat!

The key to this recipe is to keep the pan temperature low enough so the butter doesn’t burn and the mushrooms are allowed to cook through.

Ingredients (for two):

- 2 Good Sized Portabella Mushroom Caps
- 2-3tsp Montreal Seasoning
- 2-3Tbl Butter
- Salt to taste

In a heavy skillet, over medium-low heat, melt the butter. Add Montreal Seasoning and let it get saturated with butter.

Add mushroom caps. Cook slowly—this is not the meal for a raw mushroom! Once liquid from the mushrooms has evaporated brown and serve the “burger.”

Serve on nice, crusty bread. Add your favorite condiments, but be sure not to over power the flavor of the mushroom or of the Montreal Seasoning.