

Bock Beer Marinated Portobello Mushrooms

Stephanie Collins

4 large mushroom caps or 8
small ones, stems removed
2 cans Shiner Bock Beer or a
bock beer from your area
½ cup brown sugar, packed
4 cloves garlic, minced
2 Tbsp. finely chopped red
onion
¼ cup Worcestershire sauce
6 shakes Tabasco sauce
¼ cup lime juice
2 Tbsp. whole grain mustard
1 tsp. salt
¼ cup olive oil

Goat Cheese Sauce:

1 cup Chardonnay
2 Tbsp. small diced red onion
4 cloves garlic, minced
2 cups heavy cream
1 tsp. each, dried basil,
oregano, tarragon, and
thyme
8 oz. goat cheese
1 cup Monterey Jack cheese,
shredded
¼ cup sour cream
1 tsp. salt

Combine beer, sugar, spices, garlic and onion and half the oil. Pour over mushrooms and marinate 24 hours or more before serving. *I like to use a large Ziploc bag.*

These are best grilled, but they can be sautéed as an alternative. Before sautéing, heat 2 tablespoons olive oil in a pan over medium-high heat. Pat the mushrooms dry and sauté gill side up for 2 minutes. This will caramelize the tops and add flavor. Turn the mushrooms after 2 minutes and cook an additional 1 to 2 minutes to heat through.

Remove from pan and slice at intervals with a serrated knife (similar to cutting a pie). Transfer to plate and top with goat cheese sauce.

Goat Cheese Sauce: Combine wine, red onion, and garlic, and reduce over medium-high heat until almost dry. Add heavy cream. Heat and reduce by 25 percent over medium heat. Reduce to low and whip in herbs, goat cheese, Jack cheese, sour cream, and salt. Serve over mushrooms. For variation, you can also top with lightly sautéed crabmeat.