

Wining and Dining *the Casa di Vino Way*

Grilled Portobello Mushrooms w/Blue Cheese

Yield: 4 servings

4 Portobello mushrooms, about 4 inches in diameter
1/4 c Vegetable oil
Fresh chopped herbs, thyme, basil, oregano, chives etc.
1/3 to 1/2 cup crumbled blue cheese

Remove stems from mushrooms and, if desired, scoop out gills with small spoon to make more room for cheese. Clean mushrooms; lightly brush both sides with oil. Place cap side down on grill; cook over medium-high heat 2 to 3 minutes. Turn caps over, sprinkle with herbs and cheese and cook 2 to 3 minutes more, or until mushrooms are tender and cheese has partially melted.

Courtesy of The Toronto Star Newspaper

**Suggested Wine Pairing:
2008 Cuvee M Malbec**

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)