

## Salsa Burgers with Grilled Onions and Fresh Mozzarella

serves 4

---

### For the onions

2 medium red onions – peeled and cut crosswise in 1/4" slices  
1 tablespoon aged balsamic vinegar  
1 tablespoon extra virgin olive oil  
1/8 teaspoon sea salt  
freshly ground black pepper to taste

### For the Portobello

4 medium Portobello mushrooms (about 4" across, approximately the same size as the buns) – stems trimmed at base of cap, left whole and brushed cleaned  
extra virgin olive oil to brush the mushrooms  
sea salt to taste  
freshly ground black pepper  
2 oz fresh mozzarella – cut in 1/8" slices (slices should be same size as the Portobello mushrooms)

### For burgers

4 whole wheat buns  
roasted garlic salsa in jars  
olive oil to brush the buns

---

**Step 1:** For the onions – Place the onions slices in a large bowl. Add the vinegar, oil, salt and pepper and toss with your fingers until well blended. Set aside.

**Step 3:** For the mushrooms – Brush the mushrooms lightly with olive oil, on all sides. Sprinkle with salt and pepper. Place on a jellyroll pan and set aside.

**Step 4:** Preheat gas grill to high heat or prepare charcoal grill. When the grill is ready place the onion slices in a perforated stainless steel pan and grill until the onions are golden-brown, tossing with tongs only occasionally. Remove from pan and transfer to a bowl. Place the mushroom (cap-side-down) on the grill. Grill until grill marks appear on each side, flipping them two or three time during the cooking so they grill evenly (you might have to adjust the temperature to medium-high if grill gets too hot and the mushrooms chard too quickly). When the mushrooms are almost done, turn the mushrooms gill-side-up and top with a slice of mozzarella. Continue grilling until the mozzarella is warm and starts to melt. Transfer to a platter and sprinkle with a little salt and pepper to taste.

**Step 5:** Place the buns on the grill cut-side-down and grill until chard marks appear. If your grill is very hot it could take only a few seconds.

**Step 6:** To assemble the burgers, brush the buns on both sides with a little olive oil. Top the bottom bun with a few red onion slices, one Portobello mushroom and some salsa. Finish with the top-side of the bun and slightly press with your hand. Serve immediately while still warm!

## In-Their-Husks Grilled Corn on the Cob

serves 4

---

4 large ears fresh corn – husks removed to the last 2 layers only  
1 tablespoon extra virgin olive oil to brush the ears

unsalted butter or olive oil to taste  
sea salt to taste  
freshly ground black pepper to taste

---

Preheat gas grill to medium-high heat or prepare charcoal grill.

**Step 1:** Brush the husks with olive oil and set aside on a tray. When the grill is ready, place corn directly on the grill and grill until husk are charred, rotating them so that they grill evenly on all sides. Transfer to a tray and let stand until cool enough to handle.

**Step 2:** To serve, remove husks, spread a little butter or brush cob with a little olive oil. Sprinkle with salt and pepper and serve.

## Baby Greens with Aged Balsamic Vinaigrette

serves 4

---

### For the salad

5 oz baby greens (baby mustard greens, minzuma, tatsoi and arugula)

### For the vinaigrette

1 tablespoon aged balsamic vinegar  
3 tablespoons extra virgin olive oil  
1/8 teaspoon sea salt  
freshly ground black pepper to taste

---

**Step 1:** In a small bowl, whisk the vinegar, oil, salt and pepper to taste until well blended and set aside.

**Cook's note:** *The vinaigrette can be made up to 3 days ahead and refrigerated.*

**Step 2:** Place the baby greens in a large mixing bowl. Add the dressing and toss until all the leaves are well coated with the dressing, being careful not to break them. Divide into salad bowls and serve with extra ground pepper to taste if desired.