

Portobello Bruschetta with Rosemary Aioli

from Kristin & Gerry Triolo

The restaurant-style results of this recipe are worth the effort. Use roasted red peppers from a jar instead of roasting fresh ones, if desired, and note the do-ahead steps.

1 1/2 C balsamic vinegar (I had 1/2 cup left over so I'd use 1 cup)
1/4 C honey
1/4 C (packed) golden brown sugar
1 1/2 T chopped fresh thyme
6 portobello mushrooms, stemmed, dark gills removed
3 T olive oil
3 red onions, sliced (about 6 C)

2 large red bell peppers
3 T thinly sliced green onion
3 T chopped fresh basil
1 garlic clove, minced
1 3 1/2-inch-diameter sourdough or French-bread baguette, cut into 24 slices
Additional olive oil
3 large bunches arugula (about 5 ounces), coarsely chopped

Preheat oven to 375°F.

Mix vinegar, honey, brown sugar and thyme in medium bowl. Transfer 1/2 cup marinade to small bowl; set aside. Place mushrooms in 15x10-inch glass baking dish. Pour remaining marinade over mushrooms. Cover baking dish with foil and bake until mushrooms are tender, about 40 minutes. Transfer mushrooms to work surface; cool. Cut mushrooms into 1/2-inch-wide slices.

Heat 2 T oil in heavy large skillet over medium heat. Add red onions and sauté until very tender and beginning to brown, about 25 minutes. Pour in reserved 1/2 cup marinade and cook until liquid is absorbed and onions are glazed, about 6 minutes. Set onions aside.

Char bell peppers over gas flame or in broiler until blackened on all sides. Enclose in paper bag and let stand 10 minutes. Peel, seed and chop peppers. Place peppers in medium bowl. Add green onion, basil, garlic and 1 tablespoon oil and toss to combine. (Mushrooms, onion mixture and bell pepper mixture can be prepared 1 day ahead. Cover separately and refrigerate.)

Place bread slices on baking sheet. Brush bread with additional olive oil. Bake until lightly toasted, about 10 minutes.

Layer portobello mushroom slices, arugula, onions and then bell pepper mixture atop bread slices. Bake until heated through, about 3 minutes. Season to taste with salt and pepper. Drizzle bruschetta with Rosemary Aioli. Serve immediately.