



Recipes

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Cheesy Lager Beer Soaked Portabella Crust

Serves 1

Ingredients:

18 oz. Portabello Mushrooms , gills removed and thinly sliced

5 oz. Lager Beer

2 oz. Yellow Onions , minced

1/2 tsp. Fresh Garlic , minced

3/4 tsp. Black Pepper

1/4 tsp. Kosher Salt

4 oz. Mayonnaise

3 oz. Blue Cheese Crumbles

2 oz. Monterey Jack Cheese , shredded

Directions:

1. Marinate mushrooms, onions and garlic in lager beer for at least 2-4 hours or overnight.

2. Place marinated mushrooms in sauté pan over medium heat.

3. Sauté until most liquid is evaporated.

4. Remove from heat and cool.

5. Fold into remaining ingredients and hold.