

Jane's Portobello Caviar

1 ½ pounds portobellos, stems trimmed
2 tablespoons olive oil
1 ½ shallots, minced
2 cloves garlic, minced
1 tablespoon sherry vinegar
Salt and freshly ground black pepper to taste
Chopped parsley for garnish

Working in batches, coarsely grind the portobellos in a food processor. In a very large skillet set over medium-heat, heat the oil. Add the shallots and garlic and cook, stirring, until softened, 1 to 2 minutes. Add the portobellos, reduce the heat to medium and cook, stirring, approximately 5 minutes. Raise the heat to high, add the vinegar and cook, stirring, until the vinegar has evaporated. Remove from the heat. Season with salt and pepper. Garnish with parsley and serve warm or at room temperature with bread or crackers. (The caviar will keep in a refrigerator overnight.)

Yield: 2 cups.