

GUASTELLO'S VILLAGE MARKET

“Hobo Pack” of Cremini Mushrooms & Garlic

Ingredients:

12 oz. cremini mushrooms, halved if large
6 garlic cloves, peeled
¼ cup coarsely chopped fresh flat-leaf parsley
1 tbl. finely chopped fresh thyme
3 tbl. extra virgin olive oil
Coarse salt and freshly ground black pepper

Preheat a grill to medium. Cut a piece of heavy duty aluminum foil and a piece of parchment to 12 by 18 inches. Place foil on a work surface; lay parchment on top. Toss mushrooms, garlic, parsley, thyme, and oil in a medium bowl; season with salt and pepper. Mound mushroom mixture in center of parchment, allowing a 3 inch border all around.

Hold the long sides of parchment and foil; bring together, and fold twice, creasing to seal firmly. Fold short ends twice, creasing to seal firmly.

Grill packet until you hear mushrooms and liquid sizzling, 10 to 15 minutes. Flip packet, and grill until mushrooms are soft, about 15 minutes more. (Press lightly to test tenderness, or unfold center of packet to check, but be careful of steam escaping.) Remove packet, and let stand 5 minutes before serving.

Credit: Martha Stewart Living