



Pickles &
Peppers

Portobella Mushroom Burger with Pickle Pepper Relish

featuring
Schwartz's™ Hot Chopped
Cherry Pepper Relish



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Makes 24 servings

Ingredients

Weights/Measures

Method

Relish:

Schwartz's™ Hot & Snappy Pickle Spears, 1/4" dice	3 cups
Red bell peppers, roasted, seeds and stems removed, 1/4" dice	2 cups
Schwartz's™ Banana Peppers, pickled, 1/4" dice	3/4 cup
Red onions, 1/4" dice	3/4 cup
Cilantro, fresh, minced	6 tablespoons
Oregano, fresh, minced	6 teaspoons
Cumin, ground	1-1/2 teaspoons

Burger:

Portobello Mushroom Caps, 3-inch diameter	24 each
Olive oil	1- 1/2 cups
Salt	1/4 cup
Pepper	2 tablespoons
Fresh Mozzarella cheese, sliced 1/4" thick	24 slices
Whole wheat buns	24 each
Lettuce leaves	24 each
Tomato, sliced	24 slices

In large bowl, mix all relish ingredients together thoroughly. Refrigerate, covered, for at least 1 hour for flavors to blend.

To build one sandwich:

Drizzle one Portobello mushroom cap with 1 tablespoon olive oil; sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper. Grill on both sides until heated through. Top with 1 slice of fresh Mozzarella cheese; place under salamander or broiler to soften cheese. Transfer to a whole wheat bun; top with relish. Serve with lettuce and tomato on the side.

Chef's Note:

Schwartz's™ Hot Chopped Cherry Pepper Relish can also be substituted for the red bell peppers in this recipe.



Schwartz's™ Hot & Snappy Pickles—infused with jalapeño pepper—can add spice and heat to wraps, sandwiches and burgers. Chop them up and add to them your house relish, tartar sauce and other condiments.

