**The Woodlands at Phillips**

Grilled Maitake Sandwich

 **Ingredients:**

1 pound, Maitake mushroom

1 tablespoon olive oil, plus 2 teaspoons

1 tablespoon Chicago Steak and Chop Seasoning or other steak seasoning

4 slices provolone cheese

4 buns, onion roll or burger buns will do, as will sandwich bread.

Salt and pepper to taste

**Directions:**

Heat grill to a medium high heat.

Slice Maitake in ¾ to 1 inch thick slices for grilling. Chop the small parts for sautéing and use to fill in the sandwich.

Start the chopped Maitake sautéing, since it will take a bit longer than the big slices. Add salt and pepper to taste.

Sauté on medium heat with the 2 teaspoons olive oil, stirring occasionally.

Drizzle olive oil on the big slices and sprinkle evenly with the steak seasoning.

Grill for 4-5 minutes on one side, flip and grill for 2 minutes, add cheese and grill for another 2-3 minutes.

Grill bread briefly to toast then add one Maitake slice to each sandwich.

Use the sautéed Maitake bits to fill in any spaces.

Serves four.