

Simply Sizzling Grilling Ideas

(NAPSA)—Americans everywhere are breaking out their barbecues, cleaning off their grills and laundering their “kiss the cook” aprons. This season, backyard grilling gurus can complement conventional charbroiled fare with meatless recipes that you don't have to be a vegetarian to love.

One place to start is with delicious and easy-to-prepare Gardenburger veggie burgers. Widely available, Gardenburgers are a guaranteed crowd-pleaser, especially when prepared creatively. Indulge and delight summer guests with these deceptively simple and inspired recipes.

Savory Portabella Bleu Burger

- 4 Gardenburger Savory Portabella patties
- 4 Kalamata Olive rolls, or other rustic roll, each sliced in half
- Olive Oil, for grilling
- Balsamic vinegar, to taste
- 1 Portabella mushroom, stemmed, gills cut out and sliced into 1/4" thick slices
- 1/2 cup bleu cheese crumbles
- 2 bunches of arugula, trimmed
- Bleu Cheese Sauce (recipe below)

Lightly brush Gardenburger Savory Portabella patties with olive oil and grill according to package directions. Lightly brush mushroom slices with olive oil, sprinkle with balsamic vinegar and grill approximately 2 minutes each side, and remove from grill. Brush olive rolls with olive oil and grill, cut sides down, about 2 minutes or until golden. Remove from grill and spread with Bleu cheese sauce. Top each bottom half with Gardenburger patties, followed by grilled mushrooms, bleu cheese crumbles, arugula and top half of bun.

Bleu Cheese Sauce

- 1/2 cup crumbled bleu cheese
- 2/3 cup low-fat sour cream
- 1/3 cup low-fat mayonnaise
- 1 tsp. Worcestershire sauce
- 1/4 tsp. lemon juice

Using fork, mash cheese in



Get creative when grilling with delicious and nutritious Gardenburgers.

bowl. Whisk in sour cream, mayonnaise, Worcestershire sauce and lemon juice. Season with salt and pepper.

Grilled Diner Deluxe Burger with Roasted Red Pepper Aioli

- 4 Gardenburger Diner Deluxe patties
- 8 slices rustic bread
- 2 Tablespoons Olive Oil
- Roasted Red Pepper Aioli (recipe below)
- 4 slices Provolone cheese
- 1 cup spinach leaves
- 8 Roma tomato slices

Lightly brush bread slices with oil and grill, cut sides down, about 2 minutes or until golden. Remove from grill and spread each piece of bread with Roasted Red Pepper Aioli. Grill Diner Deluxe patties according to package directions. Before removing from grill, add one slice of Provolone to each patty. Place heated patties on grilled bread and top each burger with red onion, tomato and spinach leaves before placing top slice of bread.

Roasted Red Pepper Aioli

- 1/2 cup chopped drained roasted red peppers from jar
- 1/4 cup low-fat mayonnaise
- 1 garlic clove, chopped
- 1/4 tsp. red wine vinegar
- 1/8 teaspoon cayenne pepper
- salt and pepper to taste

Blend all ingredients in blender or food processor until smooth.