

# Portobello Stacks with Honey-Balsamic Ketchup

Recipe By *Susie Fishbein*



Cooking and Prep:  50  
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Serves:  8

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian

Source: ArtScroll

These crunchy mushrooms with their sweet and sour dipping sauce are a great way to start a meal.

## Ingredients (14)

### Mushrooms

- vegetable oil
- 4 very large portobello mushroom caps
- 1 cup **Yehuda Matzo Meal**
- 3/4 cup matzo farfel
- 2 teaspoons imitation mustard
- 1/2 teaspoon **Tuscanini Fine Sea Salt**

1/4 teaspoon freshly ground black pepper

3 large eggs

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## Honey Balsamic Ketchup

1/2 cup ketchup

2 tablespoons **Bartenura Balsamic Vinegar**

1 teaspoon **Gefen Honey**

1/2 teaspoon **Tuscanini Fine Sea Salt**

1/4 teaspoon freshly ground black pepper

1/4 teaspoon parve chicken consommé powder

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## Start Cooking

### Prepare the Mushrooms

1. Fill a medium pot halfway with oil. Heat over medium to 375–400°F, maintaining this temperature throughout the cooking process.
2. Scoop out and discard the gills from the bottom of each portobello cap. Peel the skin from each cap and discard. Slice each cap into 8-12 triangles, depending on size of mushroom. Set aside.
3. Place matzo meal, matzo farfel, mustard, salt, and pepper into a shallow container. Using your fingers, toss to mix.
4. Place eggs into a second shallow container and whisk lightly.
5. Dip each portobello triangle into the eggs and then into matzo-meal mixture, patting it to coat well.
- 6.

When all the mushrooms are coated, carefully lower one into the hot oil (it should gently bubble but not burn) and cook to a golden brown. If the oil is not hot enough, the mushrooms will soak it up like a sponge; if it is too hot, the mushrooms will burn. Once the temperature is correct, fry the mushrooms in batches, one to two minutes per side, until golden-brown.

Allow them to drain on paper towels.

7. Skewer mushrooms triangles onto six-inch skewers, three to four on each.

### **Prepare the Honey-Balsamic Ketchup**

1. In a small bowl, whisk ketchup, vinegar, honey, salt, pepper, and consommé powder.
2. Serve two skewers per person with a small bowl of the dip.

### **Acknowledgment**

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