

party with portobellos

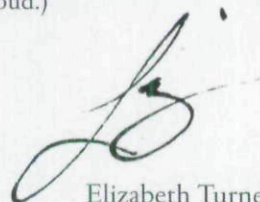


This probably goes without saying, but I'll say it anyway: when you bring veggie burgers to a summer barbecue, they better be irresistible.

For this issue, we wanted to make them irresistible, and fun. The result: Smoky Baby Portobello Sliders—mini Gouda-stuffed portobello mushrooms topped with barbecue sauce and sautéed onions. It might just be the vegetarian secret weapon for your 2009 cookouts.

You'll find the sliders, plus the grillicious marinated vegetable skewers on our cover, and other crowd-pleasing recipes in "Grill Like a Pro!" (p. 40), along with expert tips to turn you into a veggie-grilling master. As you're rounding out your barbecue menu, check out "Slimmed-Down Summer Sides" (p. 46) for enlightened variations on your favorite outdoor dining accompaniments—potato salad, coleslaw, pasta salad, and more.

For the ultimate sweet endings, look no further than "Berries Jubilee" (p. 66), a guide to choosing and using all those seasonal berries at their ripe, juicy best. If you've heard the phrase "summer pudding" but don't really know what it is, get ready to be delighted. (If you have any British ancestors, this recipe will make you proud.)



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