

SMOKEY SHIITAKE MUSHROOM **KETCHUP**

MAKES ABOUT 2 CUPS

1 lb. Shiitake Mushrooms, bottom half of stems removed

1 Onion, peeled and quartered

2 tablespoons virgin olive oil

salt and cracked black pepper to taste

¼ cup balsamic vinegar

1 teaspoon minced garlic

1 tablespoon molasses

Rub the mushrooms and onions with the olive oil and grill over a hot fire. Grill the mushrooms 2 to 3 minutes per side, or until they get floppy. Roll the onions around on the grill so they get charred on all sides, about 7 minutes total cooking time.

Remove them from the grill.

Put the mushrooms, onions, and all the remaining ingredients in a sauce pan and cook on a medium heat for 15 minutes. Puree in a food processor and cool. Serve warm.