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## Shallot-Mushroom Steak Topper Packs perfect for barbecuing

By Susie Iventosch



Shallot-Mushroom Steak Topper Packs Photo  
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When we go camping, we like to make veggie packs to cook right in the coals of the campfire. These are nifty foil packages containing sliced potatoes, carrots, squash, mushrooms, onions and a little bit of olive oil along with some salt and pepper. They are really tasty, and perhaps my son had that in the back of his mind when he decided to grill shallots the same way to put on top of his barbecued steak at home. That and the fact he finds it very difficult to keep sliced onions or shallots from slipping through the grill on the barbecue. He made these grilled shallot packs for dinner one night, which my other son enhanced by adding mushrooms when he made them. When I heard about this wonderful concoction some weeks later, I decided to make them that very day for our grilled steak and they are fantastic! This recipe is per person, so multiply by the number of people you are serving.

Recipe per person

### INGREDIENTS

- 1 medium shallot, chopped
- 3-4 medium to large crimini mushrooms, thickly sliced and then slices cut in half
- 1 teaspoon Worcestershire sauce
- 1 tablespoon olive oil
- ◆ teaspoon dried oregano
- ◆ teaspoon each salt and black pepper (and/or white pepper)
- 2 tablespoons crumbled blue cheese

### DIRECTIONS

Cut a piece of aluminum foil, approximately 10 inches square. Place foil on counter top and spray generously with cooking spray. Place chopped shallots and mushrooms in the center of the foil and drizzle olive oil and Worcestershire sauce over the top. Season with oregano, salt and pepper. Toss all together with spoon or fingers. Wrap up foil so packet is sealed and cook over medium-hot grill for approximately 5 minutes per side. Remove from heat and open foil. Sprinkle cheese over the top and close foil back up. Set aside until you are ready to grill the steaks. When you put the steaks on, put the foil pack back on the top rack of the barbecue away from direct heat. This allows the cheese to melt, but not get too well done. Remove pack when you take the steaks off the grill. Serve the shallot-mushroom pack on top of the steak.

If multiplying, make individual packs for each person!



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