

Scrambled Eggs in Grilled Portobello Caps

Here's what you make after you've spent all day writing about turnips and cabbage and your brain is fried like a piece of cod.

Yields however many servings you feel like making, depending on your energy level and the number of hungry people who happen to be in your house .

Portobello mushroom cap(s)

Olive oil

Eggs (count on 2 per mushroom)

Salt and pepper

Minced Herbs

Truffle oil, if you've had a hard day and you happen to roll that way

Scrape the gills from your Portobello cap(s) and discard. Brush the mushroom(s) on both sides with olive oil and season them with salt and pepper. If you want them to be nice and tender, you may want to use more oil and marinate them in a plastic bag while you do other things, like take a shower or locate lost library books.

Grill your mushroom(s) on both sides until done to your liking and pretty grill marks appear on top.

Make your scrambled eggs, seasoning them well with salt and pepper. I cook mine in olive oil.

Gingerly and with great fanfare, spoon your scrambled eggs into the Portobello cap(s), sprinkle with minced herbs, drizzle with truffle oil if you have it, and go eat someplace quiet. Don't come out till you're done.