

Marinated Portobello Mushroom Burger

Original recipe courtesy of Bob Cody

Preparation time: 10 minutes

Cook time: 13-15 minutes

Serves: 4

Ingredients

- 4 portobello mushroom caps
- 1/4 cup 18-year aged balsamic vinegar
- 2 Tbsp. Olive Oil, (For added flavor or a little something different try using, porcini, rosemary or Italian Herb Blend)
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 tablespoon minced garlic
- 4 slices provolone (or swiss) cheese
- salt and pepper to taste

Directions

Place the mushroom caps, smooth side up, in a shallow dish. In a small bowl, whisk together vinegar, oil, basil, oregano, garlic, salt, and pepper. Pour over the mushrooms. Let stand at room temperature for 15 minutes or so, turning twice.

Preheat grill for medium-high heat.

Brush grate with oil. Place mushrooms on the grill, reserving marinade for basting. Grill for 5 to 8 minutes on each side, or until tender. Brush with marinade frequently. Top with cheese during the last 2 minutes of grilling. Serve on a toasted bun with your favorite burger toppings (no ketchup required :)