

EAT THIS! DRINK THAT!

with **90-POINT WINES**

PORTOBELLO MUSHROOM BURGER

INGREDIENTS

- 6 large Portobello mushroom caps
- 4 tbsp. balsamic vinegar
- 2 tbsp. gluten-free soy sauce or coconut aminos sauce
- 2 cloves of garlic minced
- 2 tbsp. olive oil
- 2 tbsp. Worcestershire sauce

DIRECTIONS

Begin by mixing together the marinade ingredients into a small bowl.

Place the mushroom caps cap side down in a 9x13 baking dish and pour the marinade over the top.

Let the mushrooms soak in the marinade for about 30 minutes, occasionally brushing the tops of the mushrooms.

Grill mushrooms for 5-7 minutes per side beginning with cap side down.

Continue to brush the mushrooms with the marinade while they are cooking.

Serve on toasted bread with your favourite toppings, or with mixed greens in a salad.

Prep Time 20 minutes
Cook Time 10 minutes
Serves 4 people

Wine Pairing

St Johns Road The Motley Bunch
GMS 2014

