

Featuring Tennessee Gourmet® Products

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Grilled Portobello Mushrooms

6 whole Portobello mushrooms	3 Tbsp. Extra Virgin Olive Oil (EVOO)
3 Tbsp. unsalted butter, melted	½ tsp. Tennessee Gourmet® Savory Beef Rub

Remove stems from mushrooms and clean with a damp paper towel or cloth. The stems make a great addition to your next stock pot.

Wisk the EVOO, butter and Savory in a bowl. Using a resalable bag add mushroom and poor the mixture over top. Marinate for at least one hour.

Preheat grill to high, remove the mushrooms from the bag and place on grill for 5 to 7 minutes per side or longer; you really can't overcook them. Flip them every few minutes or so.

Note: our favorite brand of mushrooms are from Monterey Mushrooms Inc., they also grow in Loudon TN.