

Featuring Tennessee Gourmet® Products

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Grilled Portabellas Mushrooms

Marinade

2 Tbsp. lemon juice	2 Tbsp. balsamic vinegar
1 Tbsp. Tennessee Gourmet® Savory Beef Rub (divided)	2/3 cup olive oil

Portabellas

4 large portabella mushrooms	1½ cup cheddar cheese, shredded
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Marinade

Remove the stems from the mushrooms and use a damp paper towel to gently remove any dirt. The stems can be saved for other uses such as adding them to your next stock pot. Arrange the mushrooms in a large shallow baking dish. Combine lemon juice, balsamic vinegar, half of the Savory rub and the olive oil. Pour the mixture over the mushrooms. Allow to marinate for at least 30 minutes, turning after 15 minutes.

Portabellas

Heat outdoor grill or cast iron grill pan. Place the mushrooms stem side down on the grill for 3-5 minutes. Before flipping, brush any of the remaining marinade onto the mushrooms. Flip the mushrooms (cap side down) and grill an additional 3-5 minutes. After flipping, evenly divide and sprinkle the remaining Savory rub on each mushroom. Approximately 2 minutes prior to removal from grill, evenly divide and sprinkle on the cheese. Continue to cook until cheese is melted. Then remove from grill, allow to rest for a few minutes, then plate and serve.

Note: Any shredded cheese that you desire can be substituted for the cheddar.