

GRILLED PORTOBELLO  
MUSHROOMS

*Recipe by AllRecipes.com*

PAIR WITH:  
"HYDE VINEYARDS"  
PINOT NOIR



INGREDIENTS

3 large portobello mushrooms

¼ cup canola oil

¼ cup balsamic vinegar

3 tablespoons chopped onion

4 cloves garlic, minced

PREPERATION

STEP 1

- Clean mushrooms; remove stems, reserving them for another use.
- Place mushroom caps gill-side up in a shallow dish.

STEP 2

- Combine oil, balsamic vinegar, onion, and garlic in a small bowl.
- Pour mixture evenly over mushroom caps; let marinate at room temperature for 1 hour.

STEP 3

- Preheat the grill to medium-high heat; grease the grate.

STEP 4

- Grill over the hot grill until caramelized and tender, about 5 minutes per side; serve warm.