



## Grilled Portobello Mushrooms

### Ingredients

- 3 mushrooms portobello mushrooms
- ¼ cup CO-OP Gold Olive Oil 100% Extra Virgin 
- 3 tablespoons chopped onion
- 4 cloves garlic, minced
- 4 tablespoons CO-OP Gold Pure Balsamic Vinegar 




### Directions

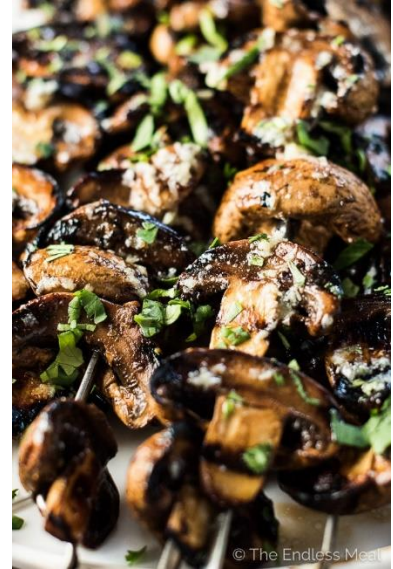
1. Clean mushrooms and remove stems, reserve for other use. Place caps on a plate with the gills up.
2. In a small bowl, combine the oil, onion, garlic and vinegar. Pour mixture evenly over the mushroom caps and let stand for 1 hour.
3. Grill over hot grill for 10 minutes. Serve immediately.

<https://www.allrecipes.com/recipe/13913/grilled-portobello-mushrooms/>

# Grilled Garlic Butter Mushrooms

## INGREDIENTS

- 2 tablespoons CO-OP Gold Pure Balsamic Vinegar 
- 1 tablespoon soy sauce
- 4 cloves garlic, *very finely minced*
- 2 lbs. button mushrooms, *cut in half*
- 2 tablespoons butter
- A generous pinch of salt



## INSTRUCTIONS

1. In a large bowl, mix the balsamic vinegar, soy sauce, and half the garlic. Add the mushrooms and gently toss the mushrooms so they are coated in the marinade. Set aside on your counter for 30 minutes.  
In a small saucepan melt the butter and add the remaining garlic and a pinch of salt.
2. Oil your barbecue grill and preheat to medium. Skewer the mushrooms on kebab sticks. (See notes.)
3. Grill the mushrooms for 5 minutes per side. When you flip them over, it is easiest to use two pairs of tongs. Set the grilled mushrooms on a plate and drizzle the garlic butter over the top. Serve immediately.

## NOTES

Skewers that are flat (as opposed to round) work best to prevent the mushrooms from spinning on the skewers when you flip them over.

<https://www.theendlessmeal.com/grilled-garlic-butter-mushrooms/>