

Grilled Portobello Mushrooms with Thyme and Garlic

Ingredients

- 2 T vegetable stock or broth
- 1 T extra virgin olive oil
- 1 T balsamic vinegar
- 3 cloves garlic, minced
- 1 T chopped fresh thyme leaves or 1 tsp dried thyme
- ¼ tsp salt
- 4 large portobello mushrooms, brushed clean and stemmed

Directions

Combine the stock, olive oil, vinegar, garlic, thyme, and salt in a large Ziploc bag. Arrange the mushroom caps in one layer in the marinade, turning once to coat. Seal the bag, pressing out excess air. Marinate the mushrooms at room temperature, turning occasionally, for about 1 hour.

Prepare a hot fire in a charcoal grill or preheat a gas grill or broiler. Away from the heat source, lightly coat the grill rack or broiler pan with cooking spray. Position the cooking rack 4 inches (10cm) from the heat source.

Arrange the mushrooms on the rack or broiler pan and grill or broil, turning often, until tender, about 7 minutes.

Using tongs, transfer the mushrooms to a cutting board.

Slice thinly and serve warm.