**The Woodlands at Phillips**

Grilled Marinated Portabellas

**Ingredients:**

1LB of Portabella caps

2 tablespoons balsamic vinegar

2 tablespoons olive oil

1 clove garlic crushed

1/2 teaspoon dried thyme

1/4 t fresh ground pepper.

**Directions:**

In a large mixing bowl combine vinegar, oil, thyme, and pepper and mix well.

Add mushroom caps and toss until well coated.

Transfer to smaller container and refrigerate for 20-30 minutes.

Remove mushrooms from refrigerator, drain and pat dry.

Grill on medium hot coals for 3-4 minutes then turn over and cook about 3 more minutes.

Serves four as a side dish.\*

Note:

These are great to cool a bit then slice and toss with your favorite pasta and pesto in a sauté pan just before finished.

Try adding them to sautéed zucchini too for a smoky good addition.

These can be broiled in an oven if needed.