

Grilled, Stuffed Portobello Mushrooms

Makes 6

These mushrooms are a delicious appetizer or vegetarian entrée. Believe me, you won't miss the meat!

- 1/4 cup olive oil
- 1 tablespoon balsamic vinegar
- 1 clove garlic, minced
- 1 teaspoon Savor
- 6 Portobello mushrooms, 4 to 5", stem and gills removed

Filling

- 1 1/2 cups Panko
- 1 cup shredded, Monterey Jack cheese
- 1/2 cup grated, dry jack cheese
- 1/3 cup sweet onion, finely chopped
- 1/3 cup chopped basil
- 2 tablespoons chopped flat leaf parsley
- 1 clove garlic, minced
- 1 teaspoon balsamic vinegar
- 1/4 cup olive oil
- 1 1/2 teaspoon Savor



Mix oil, vinegar, garlic and Savor together in a small bowl. Place the mushrooms top side up on a sheet pan and brush with the marinade. Turn the mushrooms over and distribute remaining marinade into the cap. Let stand for 30 minutes at room temperature.

Preheat grill to medium high heat

In a medium bowl, combine all of the filling ingredients and stir gently to combine. Divide filling equally among the mushrooms compacting the filling lightly.

Place the mushrooms on the grill, filling side up, cover, and grill for about 6 to 7 minutes. The filling will brown and the mushroom will soften.

May be served hot or at room temperature.