



Portobello Burgers

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| Need | 4 Portobello Mushrooms, stemmed and cleaned | 2 tsp. Grill Seasoning |
| | 2 Tbsp. Oil | 2 tsp. Worcestershire Sauce |
| | 1 Tbsp. Chopped Garlic | 2 Tbsp. Red Wine Vinegar |
| | ½ C. grated Cheddar | 4 Hamburger Buns |
| | Lettuce, Tomato, or other vegetables of choice | Condiments of Choice, aioli, Dijon Mustard |

In a small bowl combine, grill seasoning, oil, garlic, Worcestershire, and vinegar. Brush over mushrooms, coating completely.

Heat a pan on medium heat. Put mushrooms, gill side down, onto the pan. Cook 4-5 minutes on each side. After you flip, top each mushroom with Cheddar.

Put together burger as you wish.

Serves 4, Pair with [Pinot Noir](#)



Pair with Vampire Pinot Noir

Mother's Day 2016
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