

Garlic and Balsamic Grilled Mushrooms

Makes 4 Servings



2 pounds mushrooms
2 tablespoons balsamic vinegar
1 tablespoon soy sauce

3 garlic cloves minced
1/2 teaspoon dried thyme
salt and pepper to taste

To a Ziploc bag add mushrooms, balsamic vinegar, soy sauce, garlic, dried thyme, salt, and pepper.

Marinate the mushrooms in the balsamic vinegar mixture for 30 minutes.

Skewer the mushrooms and grill over medium-high heat until just tender about 2-3 minutes per side.

Remove from the grill.

Serve