



### **GRILLED PORTOBELLOS**

**6 large Portobello mushrooms  
1 1/4 cups garlic olive oil  
1/4 cup Worcestershire sauce  
Garlic salt**

**Thickly slice mushrooms. Whisk together garlic olive oil and Worcestershire. Toss mushrooms in marinade. Sprinkle with garlic salt. Grill over high heat (preferred method) or place under a broiler for 2-3 minutes on each side. These may be eaten like steak or sliced thinly for use in sandwiches, wraps, or salads. Serves 4.**