

Bone Suckin' Portobello Mushroom



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So quick, so easy and so delicious!

Ingredients:

Bone Suckin' Yaki Sauce, 1 cup

Portabella Mushroom, 4

Butter, 1 Tbsp

Parsley, 1/4 cup, finely chopped

Hummus, 1/2 cup

Red Pepper, 1/4 cup, finely
chopped (optional)



Directions:

Preheat grill to a medium heat. Take stems out of mushroom caps and chop finely. Place chopped caps and chopped red pepper in a small skillet with butter and sauté for 3 to 4 minutes, set aside. Place mushroom caps on a large shallow pan and brush Bone Suckin' Yaki Sauce liberally onto caps. Place mushroom caps on grill and cook about 4 minutes per side. After the caps are grilled, place a spoonful of hummus on top of cap, garnish with parsley, sautéed mushroom stems and red pepper. Serves 4

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Made In The USA!