



## Smoked Caprese Stuffed Portobello Mushrooms

Recipe By JOE LASHER, SR.

SERVES: 6

### GARLIC BUTTER:

- 2 tbsp. garlic, *minced*
- 4 tbsp. salted butter
- 1 tbsp. fresh parsley, *chopped*

### MUSHROOMS:

- 6 large portobello mushrooms, *stems removed, washed and dried*
- 6 mozzarella cheese balls, *thinly sliced*
- 1 cup cherry tomatoes, *thinly sliced*
- ½ cup fresh basil, *shredded*
- ¼ cup balsamic glaze
- 1 tbsp. sea salt

### DIRECTIONS:

- 1. Preheat smoker to high (400°F - 450°F).
- 2. Melt butter with garlic and parsley.
- 3. Arrange mushrooms on baking sheet, bottom side up and brush with melted garlic butter. Turn mushrooms and brush insides with remaining garlic butter.
- 4. Fill mushrooms with tomato slices and cheese slices and place on smoker for 8-10 minutes until cheese is melted and bubbly.
- 5. Remove and top with fresh shredded basil and balsamic glaze. Sprinkle with salt to taste.
- 6. Serve warm as an entrée or as a wonderful side dish.

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