Smokin’ Joe Lasher’s Smoked Caprese Stuffed Portobello Mushrooms

Prep time: 5 mins

Cook time: 10 mins

Serves: 6

Ingredients:

For the Garlic Butter:

2 tbsp minced garlic

4 tbsp salted butter

1 tbsp fresh chopped parsley

For the Mushrooms:

6 large portobello mushrooms, stem removed, washed and dried

6 mozzarella cheese balls, thinly sliced

1 cup cherry tomatoes, thinly sliced

½ cup, fresh shredded basil

¼ cup balsamic glaze

1 tbsp sea salt

Instructions:

1. Preheat smoker to high (400°-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.