



## Vegetarian Grilled Portabella Burger

- 12 oz. of Olde Main Elkman Milk Stout
- 6 1/2 oz. sesame oil
- 2 cups canola oil
- 1 cup red wine vinegar
- 1/3 cup soy
- 6 garlic gloves, diced
- 12 scallions, diced
- 1/4 tsp. (your favorite) hot sauce
- Sugar – to preferred taste
- Portabella mushroom(s)



Mix ingredients in a large bowl. Marinade portabella for 1 – 1.5 hours. Grill to your liking and enjoy!