



## Grilled Mushrooms, Vegan

### Marinade:

- 1 Cup Green Onions
- 2 Cup Green Bell Peppers, cut into 1" piece
- 1 Cup Cilantro
- 1 Cup Mint
- ½ Cup Green Chilies (Jalapeño or Serrano)
- ½ Cup Ginger
- ½ Cup Lemon Juice
- ½ Cup Olive Oil
- ½ Tea Spoon White Pepper Powder, if not Black Pepper
- ½ Tea Spoon Salt
- 2 Lbs Large White Mushrooms

Mix in the Mushrooms and the marinade in a very large bowl, lightly. Refrigerate over night, or at least four hours. Stir in once or twice every few hours.

Grill them on the griller for about 6-8 minutes or in the oven over 350 degrees for about 12 minutes. Serve them with wedges of lemon.

Recipe from East India Company Grill and Bar

