



Portobello Mushroom Burger

Marinade

- 1/4 Cup of CRU Cabernet Sauvignon Spice
- 1/3 Cup of Soy Sauce
- 1/2 Cup of CRU Olive Oil
- 1/2 Cup of Red Wine Vinegar

Step 1: In a bag or bowl, mix together the CRU Cabernet Sauvignon Spice, Soy Sauce, CRU Olive Oil and Red Wine Vinegar.

Step 2: Add 2-4 Portobello mushrooms to the bag or bowl and thoroughly submerge and coat.

Step 3: Let sit for 20-30 minutes while you get the barbeque ready. You can also let this sit overnight.

Portobello Mushroom Burger

- 2-4 Portobello Mushrooms
- 1 Large Red Onion
- 1 Large Heirloom Tomato
- Arugula
- Fiscalini Cheddar or any white cheddar
- A bundle of Asparagus
- Brioche Buns (from Whole foods)

Step 1: Once the grill is hot, place your portobello mushrooms facedown for 10 minutes or until grilled, then flip over and finish grilling.

Step 2: Add your asparagus and brioche buns for a quick toasting.

Step 3: Add Fiscalini Cheddar to the tops or inside the cap of your mushroom.

Step 4: Assemble your burger and pour a delicious glass of wine and Enjoy!

CRU Cabernet Sauvignon Spice

CRU Cabernet Sauvignon was delicately crafted to deeply enhance the organic beauty of our CRU Cab, bringing out juicy black and blue flavors, violet flowers, cocoa and mocha notes. This first of its kind spice was crafted using these ingredients: Mixed peppercorns, Allspice, Garlic, Shallots, Porcini Mushrooms, Espresso Salt a proprietary blend of spices. The CRU Cab spices goes well with almost anything, but we really enjoy it on steak, pasta sauce, marinades and meat rubs.