

## Portabellos with Provolone

4 portabello mushroom caps  
1/2 c balsamic vinegar  
1 T brown sugar  
1/4 t dried rosemary  
1/2 T garlic, crushed  
4 slices of provolone

Preheat the broiler. Add all of the ingredients, except for the provolone, into a sealable bag. Marinate in the bag for a minimum of 10 minutes. Next grease a baking dish and pour the contents of the bag into the dish. Broil the mushrooms for about 2-3 minutes per side on a rack about 4 inches from the heat source. Next add one slice of provolone to each mushroom cap (over the stem side) and add back into the broiler. Cook until melted and bubbly (about 1 minute). Remove and serve.

