

## Portabella Guacamole Burger

Portions: 120 servings

### Ingredients:

Amount	Item
2.5 T	low-sodium soy sauce
2.5 cups	balsamic vinegar
5 T	smoke flavor
4 cups	olive oil
5 lb	Portabella mushroom (sliced to ½)
120 pcs	Burger buns
½ lb (120 slice)	slice tomatoes
12 ct	green leaf lettuce
120 pcs	Mont Jack cheese, slices
1 lb	Frozen guacamole

### Method:

1. Remove mushrooms' stems. Remove the dark ribs from each mushroom cap.
2. Combine first 3 ingredients together in a large bowl. Slowly add the oil while whisking the first 3 ingredients until combined. Set aside.
3. Heat the grill to medium heat.
4. Place mushrooms, gill sides down, on grill rack coated with oil; grill 4 minutes on each side until they have grill marks.
5. Pour the marinade over the mushrooms and let them soak for 15-20 minutes
6. Toast the buns.
7. Place 1/2 mushroom on bottom half of each bun. Layer each mushroom with guacamole, 1 tomato slice and 1 lettuce leaf; cover with top halves of buns.