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Olive on Tap Balsamic Roasted Garlic Mushrooms

INGREDIENTS: 2 pounds mushrooms * 1 tablespoon **Olive on Tap Garlic Olive Oil** * 3 tablespoons **Olive on Tap 18yr Aged Balsamic Vinegar** * 2 tablespoons soy sauce (or tamari) optional * 3 cloves garlic, chopped * 1/2 teaspoon thyme, chopped * salt and pepper to taste

Toss the mushrooms in the oil, balsamic vinegar, soy sauce, garlic, thyme, salt and pepper, arrange in a single layer on a baking pan and roast in a preheated 400F oven until the mushrooms are tender, about 20 minutes, mixing half way through.