

Portabella Steaks

6 Portabella mushroom caps

1/2 cup fresh squeezed lemon juice

2 tablespoons apple cider vinegar

2 tablespoons Pure Maple syrup

2 teaspoons fresh grated ginger

1/2 teaspoon marjoram

Wash mushrooms and place in a gallon size plastic sealable bag. Combine remaining ingredients in a bowl and stir to combine. Add to the mushrooms and marinate for a few hours. Grill indoors or out until cooked through. Serve with baked sweet potatoes and grilled squash and asparagus.