



[Linda and Alex at Veganosity](#)

Serves 1 to 2

PORTOBELLO MUSHROOM BACON – VEGAN BACON

Smoky, savory, Portobello bacon. Makes a great BLT.

35 min
Prep Time

6 min
Cook Time

41 min
Total Time

Ingredients

- 1 tablespoon coconut oil
- One large Portobello mushroom – washed and patted dry
- 1/4 cup maple syrup
- ~~2 ounces liquid smoke~~
- 1 teaspoon salt
- Pepper to taste

Instructions

1. In a bowl that is large enough to marinate the mushroom slices combine the liquid smoke, maple syrup, salt, and pepper.
2. Cut the mushroom into thin strips, no more than a 1/4 of an inch thick, and marinate both sides in the liquid mixture. At least 15 minutes per side.
3. Heat the oil in a medium skillet and cook the mushrooms for 3 minutes, flip and cook for 3 more minutes. They should be browned and the edges should look crispy.
4. Notes

5. For a Bacon Lettuce and Tomato sandwich toast two pieces of whole grain bread. Add lettuce, sliced tomato, the mushroom bacon, and salt and pepper if desired. You can also spread some vegan mayo on the toast for added flavor.

Cuisine: American | **Recipe Type:** Appetizer

Notes

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<https://www.veqanosity.com/portobello-mushroom-bacon-vegan-bacon/>