



GRILLED MUSHROOM SKEWERS

HEAT LEVEL 🔥🔥🔥

Elevate your grilling experience with our Grilled Mushroom Skewers - perfectly seasoned and skewered mushrooms for a satisfying and flavorful addition to your barbecue.

15 Mins

4 Servings

INGREDIENTS

250g button mushrooms, halved

125g cherry tomatoes

1/2 fresh pineapple, cut into wedges

Basting Sauce:

125ml (1/2 cup) Spur Peri-Peri Sauce

30ml (2 Tbsp) chopped rosemary or 10ml (2tsp) dried

Spur Lemon & Peri-Peri Seasoning to taste

Fresh ground black pepper to taste

Fresh herbs for garnishing

METHOD

- 1 Thread mushrooms, tomatoes and pineapple pieces onto wooden skewers. Place the skewers on a rack, or over an oven pan.
- 2 Basting sauce: Mix all the ingredients together and brush the skewers frequently with basting.
- 3 Grill for about 4 minutes per side or until the mushrooms are soft and browned. Serve warm and garnish with fresh herbs, such as rosemary.

VARIATIONS

- 1 Use any other vegetables of choice.
- 2 Swop the Spur Peri-Peri Sauce for the Sweet and Sticky Marinade.

Tip

- 1 Soak the wooden skewers for about 30 minutes in water to prevent them from burning when grilled.

