



SPICY MARINATED MUSHROOMS

HEAT LEVEL 🔥🔥🔥🔥

Savor the kick with our Spicy Marinated Mushrooms - flavorful and zesty mushrooms, expertly marinated for a spicy and satisfying taste.

30 Mins

4 Servings

INGREDIENTS

4 large brown mushrooms (1 punnet)
Few sprigs of fresh thyme or 10 ml dried (2 tsp)

Marinade

125 ml (½ cup) Spur Durky Sauce

5 ml (1 tsp) mustard seeds

Spur Seasoning Salt to taste

Freshly ground black pepper to taste

60 ml (¼ cup) Spur BBQ Sauce

METHOD

- 1 Preheat oven to 180°C.
- 2 Make a few small cuts in the large stems of each mushroom and place in a container.
- 3 Marinade: Whisk all the ingredients together. Pour over the mushrooms and leave to marinate for about 4 hours.
- 4 Place the mushrooms on an oven tray, drizzle with the marinade and bake in oven for about 10 minutes. Serve warm and garnish with thyme.

VARIATIONS

- 1 Substitute Spur Durky Sauce with Spur Grill Basting

