

Grilled Mushroom Skewers



THESE SKEWERS ARE PERFECT AS A SNACK OR STARTER, AND OF COURSE WILL PLEASE THE VEGETARIANS.

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

- Thread mushrooms, tomatoes and pineapple pieces onto wooden skewers. Place the skewers on a



rack, or over an oven pan.

- Basting sauce: Mix all the ingredients together and brush the skewers frequently with basting.
- 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.

Tip

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

Variation

- Use any other vegetables of choice.
- Swop the [Spur Peri-Peri Sauce](#) for the [Sweet and Sticky Marinade](#).