

# Spicy Marinated Mushrooms



A SLIGHTLY DIFFERENT TAKE ON MUSHROOMS, BUT VERY TASTY AND AN EASY ADDITION TO ANY MEAL. THESE ALSO COOK BEAUTIFULLY ON THE BRAAI.

## 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](#)