



Mushrooms with bacon and garlic crumbs

Preparation: 15 minutes; cooking: 12-15 minutes; serves 8 as a side dish

250g bacon rashers, rind removed and roughly chopped
1/2 cup olive oil (+ extra for greasing)
1 garlic clove
1 1/2 cups multi-grain breadcrumbs
1/3 cup roughly chopped flat-leaf parsley
salt and ground black pepper, to taste
8 large flat mushrooms, stems trimmed

1. Heat a medium frying pan over medium-high heat. Add bacon and cook, stirring often, for 4-5 minutes or until crispy. Using a slotted spoon, remove to a plate.
2. Add 1 1/2 tbs oil to pan and heat until hot. Add garlic and cook, stirring constantly, for 30 seconds. Stir in breadcrumbs and cook, stirring constantly, for 3-4 minutes or until golden. Stir in bacon and parsley and season with salt and pepper. Remove pan from heat and keep mixture warm.
3. Lightly brush mushrooms with remaining oil and sprinkle with salt and pepper.
4. Lightly grease a barbecue plate with oil and preheat on medium-high heat. Add mushrooms and cook, turning occasionally, for 4-5 minutes or until just tender.
5. Place barbecued mushrooms onto a serving plate. Top with bacon mixture and serve