



Mushroom & bacon skewers

Preparation: 15 minutes (+ 30 minutes marinating)

Cooking time: 10 minutes

Makes: 8

400g button mushrooms, trimmed
2/3 cup reduced salt soy sauce
2 tbs sweet chilli sauce
2 tbs brown sugar
2 tbs olive oil
8 ñ12 slices bacon, rind removed, trimmed
thick plain yoghurt, to serve

1. Place mushrooms into a shallow dish so they sit in a single layer.
2. Combine soy sauce, sweet chilli, sugar and oil in a screw-top jar. Shake well to combine. Pour over the mushrooms. Toss to coat. Cover and set aside for 30 minutes, tossing occasionally.
3. Thread mushrooms and bacon in a concertina fashion onto bamboo skewers.
4. Preheat a barbecue plate or frying pan on medium-high heat. Add mushroom skewers and cook, turning often for 10 minutes or until bacon is cooked and mushrooms golden. Serve with yoghurt.