



# BRAAIED MUSHROOM SKEWER

Prep time: 5 - 10 minutes  
Cook time: 3 - 5 minutes  
Total Time: 15-20 minutes  
Serves 4 People

## INGREDIENTS

Your favourite mushrooms  
Dip of your choice

## INSTRUCTIONS:

1. Rub the dirt off your mushrooms with a paper towel, do not rinse in water.
2. Slice 4 - 5 mushrooms in half per skewer; 1 skewer per person joining your braai.
3. Braai the mushroom skewers for 3 - 5 minutes, basting regularly with your favourite sauce like sweet chilli, chilli oil, garlic butter etc.
4. Remove them from the skewer once cooked and serve with a delicious dipping sauce.



## Perfect add on with and braaied meat.

Who doesn't love mushrooms? Check out our skewered mushrooms made here right on the braai, makes a perfect side to any piece of steak.

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## MEGAMASTER RECIPE TIPS



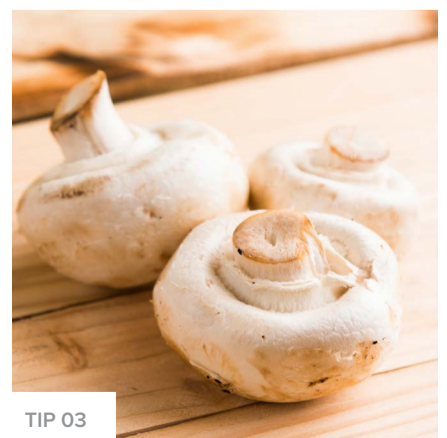
TIP 01

Serve with your favourite sauce.



TIP 02

Brush on some garlic butter while on the braai.



TIP 03

Never wash your mushrooms in water, they absorb the water, rub them with a paper towel or dish cloth.