

Mushroom and Bacon Skewers

Makes 12

400g button mushrooms, trimmed
2/3 cup reduced salt soy sauce
2 tbs sweet chilli sauce
2 tbs brown sugar
2 tbs olive oil
12 rashers rindless bacon, trimmed
Greek-style yoghurt, to serve



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