

## French Style BBQ Mushrooms



### Ingredients

- 1 kg button mushrooms
- 2 tbsp olive oil
- 2 tbsp butter, melted
- 3 cloves garlic, crushed
- 2 small shallots, very finely diced
- 2 tsp fresh tarragon (or 1 tsp dried tarragon), finely chopped
- 1 tbsp fresh parsley, finely chopped
- 1/2 tsp chilli flakes (or to taste)
- Salt and freshly ground black pepper

### Directions

Step 1 – Wipe the mushrooms clean and ensure they are free of grit. Slice each mushroom in half and place into a large bowl. Add all the remaining ingredients and mix together well. Marinate for at least 1 hour.

Step 2 – At the same time, soak the wooden skewers (if using) in water for at least 1 hour to prevent burning.

Step 3 – Heat the BBQ to medium heat (180 - 200°C) and prepare for direct cooking. Ensure the grills are clean.

Step 4 – Thread the mushrooms onto the skewers and grill on the BBQ, turning regularly, until the mushrooms are cooked through and beginning to char. Remove from the BBQ, sprinkle with a little more chopped parsley and serve immediately.

