

Grilled Cajun Mushrooms

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Ingredients:

½ cup of olive oil.
¼ cup of balsamic vinegar.
Juice of half a lime.
1 teaspoon of Cajun seasoning.
½ teaspoon of black pepper.
8 oz of Crimini mushrooms, cleaned.
8 oz of oyster mushrooms, cleaned.
Wooden skewers, soaked in water for one hour.

Directions:

In large, non-reactive bowl, combine the olive oil, balsamic vinegar, lime juice, Cajun seasoning and black pepper.

Toss the mushrooms with the vinaigrette, then thread on skewers.

Prepare your grill and preheat to medium-high.

Grill the mushrooms on top rack, turning occasionally for 3 to 4 minutes or until the juices are beginning to be released and mushrooms are slightly charred.