

BBQ CRIMINI MUSHROOM SKEWERS

Rusty Hinges Ranch



INGREDIENTS:

- ½ pound mushrooms
- 3 Tablespoons Oakland Dust The One BBQ Sauce
- 1 teaspoon garlic powder
- ½ teaspoon dried thyme
- salt and pepper to taste

INSTRUCTIONS:

1. Preheat grill to 425°F.
2. Cut mushrooms in half and season with spices.
3. Coat mushrooms with BBQ sauce and add to skewers.
4. Grill skewers until slightly charred, about 2-3 minutes per side
5. Generously brush BBQ sauce while grilling.
6. Enjoy immediately!