

More than 1 hour

Makes 6

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

Marinade:

- ½ cup (125ml) balsamic vinegar
 - ½ cup (125ml) soy sauce or Worcestershire sauce
 - ¼ cup (60ml) brown sugar
 - 2-3 Tbsp (30-45ml) olive or canola oil
 - 1 Tbsp (15ml) chilli flakes
 - Juice (60ml) and grated peel of 1 lemon
-
- 1 punnet (250g) portabellini mushrooms, halved
 - ¼ cup (about 35g) each raw peanuts and cashews

Method

1. Combine marinade ingredients in a saucepan over medium heat.
2. Stir until sugar dissolves.
3. Simmer for 15 minutes, then set aside to cool.
4. Pour cooled marinade over mushrooms and leave to marinate for 45 minutes.
5. Thread mushrooms onto bamboo skewers.
6. Braai over medium coals for about 8-10 minutes until caramelised and cooked through.
7. Toast nuts in a dry pan, then season with salt, chop roughly and mix.
8. Serve skewers sprinkled with nuts.

[Browse more braai recipes here.](#)