



## ASIAN-STYLE FRESH MUSHROOM AND SCALLION SKEWERS

### Ingredients:

12 ounces fresh white mushrooms  
2 bunches large (about 10) scallions (green onions)  
2 medium-sized yellow and/or green bell peppers  
1/4 cup soy sauce  
3 tablespoons sugar  
1 tablespoon dark Asian sesame oil  
4 large garlic cloves, finely chopped (about 4 teaspoons)  
2 tablespoons sesame seeds, toasted\*, divided  
1/2 teaspoon ground black pepper

### Method:

Trim mushroom stems; cut in 1/2-inch thick slices. Cut white parts of scallions into 1-1/2 inch pieces. Trim and finely chop enough scallion greens to make 1/4 cup; set aside for later use. Cut bell peppers in 1-1/2 inch squares. Thread mushrooms onto skewers so they will lie flat on the grill, alternating with scallion whites and bell pepper squares, threaded crosswise. Arrange skewers in a snug-fitting baking dish. To prepare marinade: In a small bowl, whisk together soy sauce, sugar, oil, garlic, 1 tablespoon of the sesame seeds and the black pepper. Pour marinade over skewers; turn to coat all sides; cover and marinate 30 minutes or up to 2 hours, turning once. Preheat grill or broiler to high. Place skewers on a rack; grill or broil, brushing often with marinade, until mushrooms are tender and vegetables are browned, 3 to 5 minutes per side. Sprinkle with reserved chopped scallion greens and remaining 1 tablespoon sesame seeds; serve hot or at room temperature.

Yield: 4 to 6 portions

\* To toast sesame seeds: Place seeds in a skillet; cook and stir over moderate heat until golden.