



Mushroom Bit

Serves: 4

4 large flat mushrooms
2 tbs olive oil
salt and ground black pepper
8 rashers bacon, rind removed,
cut into thirds
4 hamburger buns, split
1 /4cup whole egg mayonnaise
8 butter lettuce leaves
2 ripe tomatoes, thinly sliced

1. Preheat barbecue plate on high until hot. Brush both sides of mushrooms with oil and season with salt and pepper. Barbecue for 2 minutes each side until just tender. Remove to a plate.
2. Add bacon and cook for 1 minute each side or until crisp.
3. Toast the hamburger buns. Spread buns with mayonnaise. Top with lettuce, tomato, mushrooms, bacon and hamburger top. Serve.