

Bacon-Wrapped Mushrooms with Honey-Barbecue Sauce

Compliments of Round Rock Honey and Myrecipes.com

Ingredients:

24 small fresh mushrooms
12 slices bacon
1 cup Honey-Barbecue Sauce (recipe to follow)

Honey Barbecue Sauce

2 cups ketchup	1 tbl. dried parsley flakes
1 cup dry white wine	2 tbs. white vinegar
1/3 cup Round Rock Honey	2 tbs. lemon juice
1 small onion, diced	1 tbl. Worcestershire sauce
2 garlic cloves, minced	1 tsp. hot sauce
1/4 tsp. salt	

Directions: Bring all ingredients for barbecue sauce to a boil in a large saucepan. Reduce heat and simmer, stirring often, 15–20 min. or until slightly thickened. In the meantime, wash mushrooms thoroughly. Cut bacon in half crosswise and microwave in 2 batches on high 1 1/2 to 2 min. or until bacon is partially cooked. Pat dry with paper towels. Wrap each mushroom with a bacon slice, and secure with wooden toothpicks. Dip wrapped mushrooms in Honey Barbecue Sauce. Grill mushrooms (using a grill basket if preferred) covered with grill lid over med.-high heat 4 to 5 min. on each side or until bacon is crisp and thoroughly cooked. Continue to baste with extra sauce. Serve with honey/soy skirt steak.

