

**BOURSIN BALSAMIC GRILLED MUSHROOM SKEWERS** (Main Courses, Easy Entertaining)

2 Tbsp balsamic vinegar

1 Tbsp soy sauce

1-2 Tbsp Halladay's Boursin Cheese Dip & Seasoning Blend

2 lbs mushrooms, sliced  $\frac{1}{4}$  inch thick

Wooden skewers soaked in water for at least 30 minutes, or reusable metal skewers.

Combine balsamic vinegar, soy sauce, and Halladay's Boursin Seasoning. Add mushrooms and marinate for 30 minutes to 2 hours.

Skewer the mushrooms and grill over medium-high heat until tender and slightly charred, about 3-4 minutes per side, flipping occasionally. Serve immediately.