

Felton & Mary's Mushroom Sliders

Recipe courtesy of Felton & Mary's Artisan Foods

Makes 7-10 mushrooms | 25 minutes prep + 45 minutes cook time

The Campbell family has been making Portland's best BBQ since the 80s. The family closed their restaurant years ago, but Tory Campbell, grandson of the original owners, keeps the tradition alive using his family's recipes to craft our favorite BBQ sauces, spice rubs, and hot links. This recipe combines Campbell's signature sweet and smokey sauce with mushrooms, black beans and rice for a crowd-pleasing finger food a cut above the usual offerings.

**1½ cup of pre-cooked
brown rice**

**1½ cup pre-cooked
black beans**

**7-10 (medium to large size)
crimini mushrooms, washed
& stemmed**

**½ cup of Felton & Mary's
Artisan Food Smokey Brown
Sugar Barbecue Sauce**

Salt and Pepper to taste

½ Tsp garlic powder

**½ bunch of fresh cilantro,
chopped (optional for garnish)**

Step 1 Combine pre-cooked brown rice and black beans and warm in saucepan or mixing bowl over low heat or in microwave.

Step 2 Add ½ tsp of garlic powder and salt & pepper to taste to rice & bean mixture.

Step 3 Place crimini mushrooms upside down on serving platter.

Step 4 Warm up ½ cup of Felton & Mary's Smokey Brown Sugar BBQ sauce in a small pan over low heat or bowl in microwave for 30 sec.

Step 5 Place a tablespoon of rice & black bean mixture into each mushroom.

Step 6 Drizzle mixture with a teaspoon of warm BBQ sauce.

Step 7 Add pinch of chopped cilantro on top and serve.