

DRYAD'S SADDLE MUSHROOM TERRIYAKI

Feeds 2 adults. This spring mushroom pairs well with ramps.

Use only the parts that are tender enough for your knife to cut easily.



Ingredients

4 C thinly sliced dryad's saddle mushroom	1/2 C soy sauce
1 T chili garlic sauce	3 T honey (or 2 T agave for vegan)
1 T of freshly grated ginger	3 cloves of garlic, minced
1 tsp rice vinegar	1 tsp cornstarch
2 ramp leaves or 1 scallion, to garnish	Cooked rice, for serving
olive oil	

Directions

Cut the mushroom into thin strips like French fries. You want the slices to be more or less even in thickness so they will cook evenly, otherwise some will burn when you roast them, while others will be undone. Mix all ingredients, except mushrooms in a large bowl. Once combined, add mushrooms and stir or toss to coat. Allow to marinate for 10-20 minutes. Dryad's saddle is very absorptive, and doesn't need long to get a lot of flavor. Strain your mushrooms very thoroughly, and reserve the marinade. I allowed them to sit in a colander for 30 minutes then pressed them with paper towels until no

more liquid came out. They are very absorptive, so it may take several passes with the towels. Preheat your oven to 350. Line a flat baking sheet with foil, and coat with olive oil. Spread your mushrooms out on the oil-coated sheet, making sure they don't touch.

Roast for about 10 minutes, then remove and flip the mushrooms. Add more oil if necessary, you kind of want to oven fry them.

While the mushrooms are roasting, reduce the marinade in a stock pan with 1tsp cornstarch, mixed into 2 T of soy.

After about 8 minutes on the second side, keep checking your mushrooms. They will need to be removed anywhere from 8-12 minutes, depending on thickness. You want them very well done, but not burnt--just starting to get richly brown and caramelized on the edges.

Thinly slice your ramp leaves or scallions. Toss through with the mushrooms until wilted. Drizzle the thickened marinade over the rice, top with mushrooms and serve immediately.

*Look for more recipes on our website:
2AngelsMushrooms.com*



Credit: recipe by The Foraged Foodie