

FRIED WOOD EAR MUSHROOMS

2-3 Egg yolks

1/2 C. milk

Flour

Butter

Salt & Pepper to taste

Directions

Wash the mushrooms well, and trim off any hard spots. If you have any that are really large you might want to cut them to bite size, but otherwise no need to cut these.

Whisk 2 or 3 egg yolks with 1/2 cup of milk, dip the mushrooms in batter then roll in flour to coat. Put in Iron Skillet with butter, fry on medium to medium low heat until Golden Brown. (Don't let the butter burn.) salt to taste and enjoy



Credit: Vernon Sterrett