

MAITAKE BACON

Serves 2-4 adults



Ingredients

1 TB olive oil	1 TB toasted sesame oil
1 tsp liquid smoke	1/2 tsp salt (reduce to 1/4 tsp if you want it less salty)
7-8 oz. fresh maitake mushrooms	a few pinches of smoked paprika (optional)

Preheat oven to 350. Line a baking sheet with a silpat. Set aside.

In a small bowl, whisk together the olive and sesame oils. Add salt and liquid smoke and whisk again.

Slice off the base of the mushroom (I used two, 3.5 oz. maitake for this). Discard or reserve and freeze the base for making stock later, if you wish. (See Misc. page for our easy penny-pincher recipe) Separate the fragile spoon-shaped petals with your hands into a large bowl. Pour the liquid over the mushrooms and toss well to coat. Transfer to the baking sheet in an even layer.

Place into the oven to bake for 20 minutes. Remove from the oven, stir around and redistribute into a single layer. Bake for 10 minutes more. Remove from the oven and transfer to a paper towel. Sprinkle with a few pinches of smoked paprika, if desired. Once cooled, they will crisp up nicely. Keep at room temperature and serve within the hour.

Credit: Recipe & photo from <http://www.olivesfordinner.com/2015/01/maitake-bacon.html>

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



MAITAKE BACON

this smoky, succulent, crispy-around-the-edges vegan bacon is bursting with umami flavor and perfect for tossing into salads, soups, sandwiches and more

olivesfordinner.com