

Combs Tooth Crab Cakes

This recipe can be used with these *Hericium* species:
Combs Tooth, Lions Main, or Bears Head Tooth
Serves 4 people.



INGREDIENTS:

Ingredients:

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|---|-----------------------|
| 1 Lb. mushrooms chopped to the size of lump crab meat.* | |
| 1 C. panko bread crumbs | 1 egg, beaten |
| 3 green onions, sliced. | 2 T mayonnaise |
| 1 T. dry mustard | 1 T. creole seasoning |

DIRECTIONS

Mix all ingredients in bowl, hands work best.
Form into patties. Using 1/4 cups of the mixture, pack into a ring mold (a cooking cutter works well or a canning jar ring will do), press down so they hold their shape

pan fry on med-high heat in butter or olive oil until golden brown. Usually takes about 3-4 minutes per side flipping gently with a spatula

Recipe provided by Eric Milligan.

*You should not need to pre-wash farm-raised mushrooms. They will absorb too much water. If yours are wild-harvested, try to clean them without washing if possible. If you so have to wash them, you will need to sweat them in a pan to remove the water before cooking. sweat them in the two tablespoons of butter, and a good pinch of salt, covering the pan with a lid to help them wilt, try not to brown the mushrooms since you want the finished cakes to be white inside. A lot of water will come out of the mushrooms while they cook, especially if you had to wash them. When the mushrooms are completely cooked through and wilted, transfer them to a bowl and allow to cool until you can handle them. Squeeze the mushrooms to release excess water, then reserve the mushrooms and juice separately

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