



Oyster Mushroom Recipes

Jay's Not-So-Secret Oyster Mushroom Dip

This is the dip that we served at Millgrove Farms Fall Festival and to the Hemingway Garden Club. There are never any leftovers!

Ingredients

- 1 pound fresh oyster mushrooms, hand shredded
- 2 tablespoons butter
- 1/2 teaspoon finely minced red onion
- dash Crystal's hot sauce
- dash coarsely ground black pepper
- 1/4 teaspoon nutmeg
- 1/4 cup sour cream
- 3 ounces cream cheese, soft
- 1 teaspoon lemon juice
- 2 tablespoons milk

Preparation:

Sauté mushrooms in butter for a minute.

Add onions, hot sauce, pepper, and nutmeg.

With a fork, mash cream cheese in a bowl; stir in sour cream, lemon juice, and milk.

Add mushroom mixture; mix well.

Serve with chips, crackers or vegetable dippers.

Makes 1 cup.

Adapted from about.southernfood.com

Arugula Salad with Prosciutto and Oyster Mushrooms

Preparation time: 30 minutes. Serves 4 – 6

Ingredients:

- 3 tablespoons extra-virgin olive oil
- 1/2 pound oyster mushrooms, thickly sliced
- Salt and freshly ground pepper
- 2 tablespoons balsamic vinegar
- 1/2 teaspoon finely grated lemon zest
- 2 inner celery ribs, cut into matchsticks, plus julienned celery leaves, for garnish
- 5 cups baby arugula
- 3 ounces Pecorino Romano or other sharp cheese, shaved with a vegetable peeler
- 3 ounces thinly sliced prosciutto di Parma

Preparation:

In a large nonstick skillet, heat 1 tablespoon of the olive oil. Add the mushrooms and season with salt and pepper.

Cook over moderately high heat, stirring occasionally, until tender and lightly browned, about 6 minutes. Transfer the mushrooms to a bowl and let cool.

In a large bowl, whisk the vinegar with the lemon zest and the remaining 2 tablespoons of olive oil. Season with salt and pepper. Add the celery matchsticks, arugula and mushrooms and gently toss.

Transfer the salad to a large platter or bowl, top with the Pecorino Romano, prosciutto and celery leaves. Serve right away.

Adapted from [Food + Wine](#).





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Pasta with Mushrooms and Gremolata

Ingredients

- 2 plump garlic cloves, finely minced
- 1/2 cup finely minced flat-leaf parsley
- 1 tablespoon finely chopped lemon zest
- 2 tablespoons extra virgin olive oil
- 1 pound fresh oyster mushrooms, trimmed
- Salt to taste
- 2 tablespoons dry white wine
- Freshly ground black pepper
- 12 ounces fettuccini or farfalle
- 1/4 to 1/2 cup pasta cooking water, to taste
- 1/4 to 1/2 cup freshly grated Parmesan (optional)

Preparation

To make the gremolata, place the minced garlic, parsley and lemon zest in a mound and chop them together with a chef's knife. Set aside.

Begin heating a large pot of water for the pasta. Meanwhile, heat a large, heavy skillet or wok over medium-high heat. Add 1 tablespoon of the olive oil, and when it's hot, add the mushrooms. Sear the mushrooms, stirring with a wooden spoon or tossing in the pan, until they are lightly browned and begin to sweat. Add the salt and the white wine and continue to cook, stirring or tossing the mushrooms in the pan, until the wine has just about evaporated and the mushrooms are glazed, about 5 minutes.

Add the remaining tablespoon of oil and the gremolata and pepper. Cook, stirring, until fragrant, about 1 more minute. Taste and adjust salt. Keep the mixture warm while you cook the pasta.

When the water comes to a rolling boil, salt generously and add the pasta. Cook al dente, following the timing instructions on the package. Before draining, remove 1/2 cup of the pasta cooking

water. Add 1/4 cup of it to the mushrooms and stir together.

Drain the pasta and toss with the mushrooms in a large pasta bowl or in the pan. If it seems dry, add 2 to 4 tablespoons of the reserved cooking water. Serve with Parmesan cheese if desired.

Yield: 4 servings.

Adapted from NY Times

Broccoli-Mushroom Medley

Yield: 6 Servings

Ingredients

- 1-1/2 pounds fresh broccoli, cut into florets
- 1 teaspoon lemon juice
- 1 teaspoon salt, optional
- 1 teaspoon sugar
- 1 teaspoon cornstarch
- 1/4 teaspoon ground nutmeg
- 1 pound fresh oyster mushrooms, hand-shredded
- 1 medium onion, sliced into rings
- 1 to 2 garlic cloves, minced
- 3 tablespoons olive oil

Preparation

Steam broccoli for 1-2 minutes or until crisp-tender. Rinse in cold water and set aside.

In a bowl, combine lemon juice, salt if desired, sugar, cornstarch and nutmeg; set aside.

In a large skillet or wok over high heat, stir-fry mushrooms, onion, and garlic in oil for 3 minutes. Add broccoli and lemon juice mixture; stir-fry for 1-2 minutes. Serve immediately.

Adapted from A Taste of Home.

