

Broiled Shiitake Mushroom Salad

Recipe by Heather Ewing and James Horton, Champlain Valley Mushrooms



Ingredients

- 1/3 lb fresh shiitake mushrooms
- ½ cup olive oil
- 3/4 cup balsamic vinegar
- 1/2 teaspoon sea salt
- ½ teaspoon of pepper

Preparation

1. Combine oil, vinegar, salt and pepper in large bowl and whisk vigorously.
2. Remove stems from the shiitake mushrooms.
3. Very lightly slice an “X” in the top of the mushrooms to allow mushrooms to absorb the marinade.
4. Firmly squish each side of the mushrooms into the marinade. Place the mushrooms in the marinade and let them sit in the bowl for 5 minutes.
5. Line a baking sheet with tin foil. Place marinated shiitakes on baking sheet. Put in broiler until slightly browned, approximately 5 minutes – 10 minutes.

Slice mushrooms and add to your favorite salad!