



Garlic Butter Oyster Mushrooms



Recipe by Hannah Moles

TIME	SERVES	COOK TEMP
20 MINUTES	3-4	

INGREDIENTS	NOTES
<ul style="list-style-type: none"> • 1 POUND OF OYSTER MUSHROOMS (ANY VARIETY WORKS HERE!) • 1-2 CLOVES OF GARLIC, MINCED • 2 TABLESPOONS BUTTER • SALT AND PEPPER TO TASTE • FRESH HERBS, IF DESIRED 	

DIRECTIONS

- SEPARATE MUSHROOMS FROM EACH OTHER AND CUT OFF BOTTOM HALF OF THE STEM. STEMS WILL BE CHEWIER THAN THE CAP, SO CUT OFF MORE/LESS DEPENDING ON PREFERENCE.
- CUT MUSHROOMS TO DESIRED SIZE, WHETHER IT'S LONG STRIPS OR SMALL CHUNKS. WHATEVER YOU PREFER!
- MELT BUTTER OVER MEDIUM HEAT IN PAN.
- ADD MUSHROOMS TO PAN AND COAT IN MELTED BUTTER. STIR EVERY 3-4 MINUTES AND COOK UNTIL MUSHROOMS TURN A NICE GOLDEN BROWN AND HAVE REDUCED ABOUT HALF IN SIZE.
- SEASON WITH ANY DESIRED SEASONINGS , HERBS, AND SALT AND PEPPER.



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