

Oyster Mushroom Omelet

(Vegetarian)

Ingredients:

- 8 eggs
- 1/4 cup water
- 1/2 lb. fresh oyster mushrooms
- 1/2 small onion, chopped
- 2 cloves garlic, crushed or chopped
- 1/2 cup cashews
- 2 Tbsp. canola oil or butter
- 1 cup cheddar cheese, grated
- Salt and pepper to taste

Preparation:

Mix the eggs and water in a large bowl and beat well. Sauté the mushrooms in a frying pan with oil over medium heat until dry. Add onions and garlic. Cook for one minute, then add cashews. In medium-sized skillet, put a thin coat of oil or butter, add egg mixture, and cover

for one minute. Add a layer of cheese. Pour mixture mushrooms mixture over the layer of cheese. Fold over and cook for 2-3 minutes.



Recipes for Oyster Mushrooms



ENJOY!

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Potato, Leek, Gruyere and Oyster Mushroom Gratin

Ingredients:

- 4 tablespoons (1/2 stick) butter
- 1 pound oyster mushrooms, halved if large
- 1 tablespoon minced garlic
- 4 cups thinly sliced leeks (white and pale green parts only; about 4 large)
- 1 tablespoon minced fresh thyme
- 1 3/4 cups canned low-salt chicken broth
- 1 3/4 cups whipping cream
1/4 cup dry white wine
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 3 3/4 pounds russet potatoes, peeled, thinly sliced into rounds (about 8 cups)
- 2 1/2 cups grated Gruyère cheese (about 10 ounces)

Preparation:

Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add mushrooms and sauté until almost tender, about 5 minutes. Add garlic and sauté until mushrooms are tender and golden, about 3 minutes longer. Transfer mushroom mixture to bowl. Melt remaining 2 tablespoons butter in same skillet over medium-high heat. Add leeks and thyme and sauté until leeks are tender and beginning to brown, about 8 minutes. Add leek mixture to bowl with mushrooms. (Can be made 1 day ahead. Cover and refrigerate.)

Preheat oven to 400°F. Butter 13 x 9 x 2-inch baking dish. Whisk broth, cream, wine, 1 teaspoon salt and 1/2 teaspoon pepper in large bowl to blend. Layer 1/3 of potatoes on bottom of prepared dish. Top with half of mushroom-leek mixture, then 3/4 cup cheese. Top with half of remaining potatoes. Pour half of cream mixture over. Top

with remaining mushroom-leek mixture and 3/4 cup cheese. Cover with remaining potatoes. Pour remaining cream mixture over; sprinkle with remaining cheese.

Bake gratin uncovered until potatoes are tender and sauce bubbles thickly, about 1 hour 20 minutes. Let gratin stand 30 minutes before serving.

Grilled Oyster Mushrooms

(Vegetarian)

Preparation:

Ingredients:

- 2 tablespoons fresh orange juice
- 1 tablespoon fresh lemon juice
- 2 teaspoons red-wine vinegar
- 6 tablespoons olive oil
- 2 lb large oyster mushrooms, stems trimmed
- 1/2 teaspoon sea salt (preferably Hawaiian)

*Special equipment:
a perforated grill sheet*

high.

Grill mushrooms in 3 batches on oiled grill sheet set on grill rack, with grill covered only if using gas grill, turning frequently, until golden brown, about 5 minutes per batch. Transfer to vinaigrette as grilled, then tosses with sea salt.

Cooks' notes:

- If you're unable to grill outdoors, mushrooms can be grilled in batches in a lightly oiled well-seasoned ridged grill pan over moderately high heat, turning frequently, about 5 minutes per batch.

Whisk together juices, vinegar, and oil in a large bowl. Toss mushrooms with vinaigrette and marinate 15 minutes. Transfer mushrooms to another bowl with tongs, reserving vinaigrette.

Prepare grill for cooking. If using a charcoal grill, open vents on bottom of grill, then light charcoal. Charcoal fire is hot when you can hold your hand 5 inches above rack for 1 to 2 seconds. If using a gas grill, preheat burners on high, covered, 10 minutes, then reduce heat to moderately