

OYSTER MUSHROOM DUXELLES

INGREDIENTS

2 C. Fresh Oyster mushrooms, minced	1/4 tsp. salt
1/2 C. onions or shallots, minced	1/4 tsp. sugar
3 T. melted butter	1/2 tsp. soy sauce
1 T. chopped fresh sage	



DIRECTIONS:

Sauté onions in butter over med-low heat until tender. Add remaining ingredients and mix well. Continue stirring until completely cooked. Mushrooms will release a little water, but that will cook off.

This spread will store in the refrigerator up to 1 week, and also freezes well. Add it to beaten eggs or fill an omelet, add it to stir fry, serve over steak or fish, or use as a spread on a bagel or on warm toast as an appetizer.

Look for more recipes on our website:
2AngelsMushrooms.com

