

ASIAN STEAMED KING TRUMPET

Serves 2—4 adults as a side dish.

1-2 King oyster mushrooms	Oil
1 large garlic clove, crushed or minced	Salt
Chicken or vegetable bouillon powder	Sugar
Scallions, chopped for garnish	Pepper



Directions

Thinly cut off the bottom end of King oyster mushroom and discard it, rinse the body off and cut into slices longways, then place them in a plate and top with the garlic.

Remove the plate into a steamer with moderate boiling water. Steam for 10 minutes or so until fully softened. Some water will collect in the dish. Do not drain.

Pull the mushrooms to the side of the dish. Mix the dry ingredients in the liquid according to your taste preference (a pinch of salt, sugar, chicken powder and pepper powder.) Then fan out the mushrooms. Finally sprinkle with a handful of chopped scallions. Serve.



Credit: Traditional Chinese recipe

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