

ROASTED POLYPORE

A simple recipe suitable for Dryad's Saddle or Berkley's Polypore. Use only the parts that are tender enough for your knife to cut easily.



Ingredients

Olive oil
Garlic
Rosemary
Soy Sauce

Wine vinegar
Thyme
Tarragon

Directions

Cut the mushroom into strips like French fries. You want the slices to be more or less even in thickness so they will cook evenly, otherwise some will burn when you roast them, while others will be undone. Marinate the slices (20 minutes up to overnight) in 2 parts olive oil and 1 part wine vinegar, with some garlic, thyme, rosemary, tarragon, and soy sauce. Drain, and bake 20-30 minutes over a cookie sheet on racks, in a pre-heated 350 degree oven. Pat dry with paper towels and enjoy as is, or add to any savory recipe.

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

Credit: recipe by Wild Man Steve Brill