

Chanterelle Scrambles Eggs

Serves 2 adults

4-6 oz. fresh Golden Chanterelles

1 T. fresh chives, minced

1/4 C. milk

2-3 T. butter

4—6 eggs

sea salt to taste



Directions

Wash and trim the Chanterelles, if necessary. Cut into bit-sized pieces. Crack the eggs into a measuring cup or bowl, add milk and whisk until fully blended. Melt butter in a sauté pan and then add Chanterelles. Sauté slowly on med-low heat until the mushrooms have released their water and are fully cooked. They should be soft, but not browned. Add the chives and sauté for one minute. Stir in the beaten eggs and cook until done folding as the eggs firm up. Add salt to taste, serve immediately and enjoy!

Optional: Add some black pepper, or cheese. Also try adding diced bell pepper as you sauté the mushrooms. Remember Chanterelles are a delicate flavor. Don't overpower them with strong flavors.

Credit: Angel Miller of 2AngelsMushrooms.com

