

Give and Grow Mushrooms

Chile Roasted Oyster Mushrooms

Ingredients

2# oyster mushrooms, tough stems removed, roughly torn/cut into 2-3" strips

2 garlic cloves, crushed 3 Tablespoons soy sauce 1 ½ Tablespoons Maple syrup ½ cup olive oil 1 teaspoon cumin seeds, gently toasted ½ teaspoon allspice berries, gently toasted 4 dried cascabel chilies, stems and seeds removed, broken into smaller pieces, 1 teaspoon kosher salt

Directions

Make the marinade: In a spice mill grind dried chilies, cumin and allspice to a fine powder. Combine with the remaining ingredients, set aside while prepping mushrooms. This can be made in larger batches to have on hand but keep the ratio of mushrooms to marinade the same. Toss the mushrooms evenly with the marinade and a little more salt to taste. Spread out on a large parchment lined sheet tray. Be sure they are spread out as much as possible. They should not be on top of each other.

Cook at 425 degrees on a low fan for 15-20 minutes. Toss around and roast another 5-10 until crispy/chewy

<https://giveandgrowmushrooms.com>

