

MUSHROOM CLEANING AND CARE

If not using right away, store mushrooms in their box in the refrigerator. Do not wrap them in plastic, as they spoil without adequate air flow.

Remove any debris by wiping with a cloth. Immersion is not recommended as it may waterlog the mushrooms, however, your comfort with the cleanliness of your mushrooms is priority. Clean them as you choose. It may be necessary to adjust cooking times/temperatures if they have been immersed in water.



Chestnut mushrooms need to be trimmed above the bottom of the stem, or where they are joined at the base.

You can use all of the oyster, lion's mane, or king trumpet mushrooms, including heads (caps) and stems. The stems may take slightly longer to cook.

After some time in the refrigerator, you may find that your mushrooms show signs of dryness, or have developed an odorless white fuzz. This is usually related to the humidity in your refrigerator, not to food spoilage. If mushrooms have become dry, cooking them with sauce or in a soup will allow the liquid needed for rehydration.

The length of time a mushroom will remain fresh depends on many things, including type of mushroom, at what point it is harvested, storage conditions, and length of time before use. In general, if a mushroom has become waterlogged, overly moist, or "mushy", or if a mushroom has developed an ammoniac odor, it should not be used.