



## FOUR WALL FARM GOURMET MUSHROOMS

### SIMPLE MUSHROOM CURRY

I wish I could claim this recipe! This amazing curry, made with only a few simple ingredients yet having a depth of flavor that is mouth-watering, was shared by the incredible chef –owner of Holy Dog, in Middletown, NY. Some few rare people have the ability to elevate something simple to the sublime. As he does daily with hot dogs, he has taken these mushrooms and turned them into a dish that makes you pause after the first bite, just to savor the flavor and rejoice. Makes 2 servings

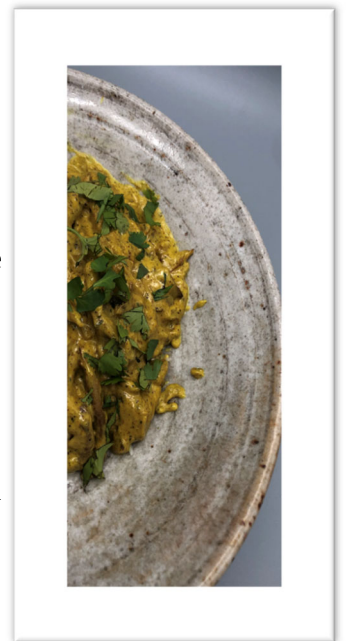
#### INGREDIENTS:

8oz Blue oyster mushrooms  
3 tbsp olive oil  
2 large garlic cloves, minced  
Juice of one lemon (approximately 1 tbsp)  
1 tsp salt  
½ tsp freshly ground black pepper  
1 tbsp curry powder  
¾ cup heavy cream  
½ tbsp minced cilantro to garnish



#### INSTRUCTIONS:

Separate mushrooms from cluster so that you have the head and the stem together. Leave smaller mushrooms intact, slice larger mushrooms lengthwise. In a large skillet over high flame, heat the olive oil and garlic together. When garlic has sizzled about 30 seconds, releasing its aroma, add mushrooms. Stir with a wooden spoon till all mushrooms have touched the garlic oil, continue to cook for one minute. Add lemon juice, then salt and pepper. Continue to stir and allow some of the juices to cook away, about one minute. Add the curry powder and stir to coat. Cover pan and reduce heat. Allow to simmer for approximately 3 minutes. Uncover, then add cream. Stir to combine and continue to simmer over low flame as the cream reduces 3-5 minutes. When done, garnish with cilantro. Serve as a main with rice and a green vegetable, or combine with a roasted chicken...use your imagination and enjoy. (serves 2)



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