



## YELLOW OYSTER CRISPS

These delicate little mushrooms are amazing! Raw, they have this refreshing, almost herbal taste. Lightly seasoned and oiled, they turn into addictive little crisps. These make a super snack, a hamburger topper...this is a super recipe to play with. Add garlic or onion powder! The smoked paprika adds a bacon-like quality—but if you don't have it, you can try something else. The only thing is that 4 oz yields a small bowl! You can easily double or quadruple this recipe, and you might want to, so you have enough to share! - KC. Find more mushroom recipes at [www.4wallfarm.com](http://www.4wallfarm.com)

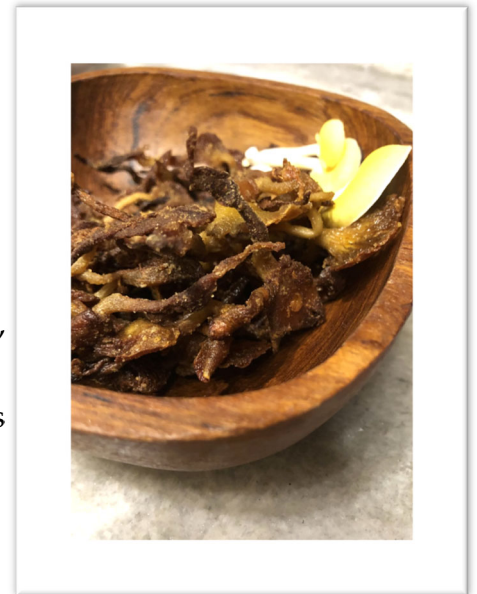
### INGREDIENTS:

- 4oz Yellow oyster mushroom
- 2 tbsp + 1 tbsp Olive oil
- 3/4 tsp salt (or to taste)
- 1/4 tsp smoked paprika (optional, but really good)
- 1/2 tbsp flour
- Freshly ground black pepper to taste



### INSTRUCTIONS

Preheat oven to 400°. Grease a cookie sheet with 1 tbsp of olive oil. Prepare the mushrooms by tearing the individual mushrooms from the block. By grasping the stem and peeling down, you will be able to get the most out of the mushroom. You will also get a very long stemmed mushroom. In a bowl, toss with the 2 tbsp olive oil, salt and smoked paprika. Once the oil and spices are evenly distributed, sprinkle the tbsp of flour over the dish with a sifter or a sieve. Toss to lightly coat mushrooms. The flour will vanish with your light toss. Spread out in a single layer as much as possible. Bake in oven till crisp, approximately 15 minutes. Remove from the pan with a slotted spatula, and briefly drain on a paper towel, then adjust salt and pepper to taste.



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