

Pink Oyster Mushroom Bacon

Ingredients

- 8 ounces pink oyster mushrooms
- 3 tablespoon canola oil
- 1 teaspoon real maple syrup
- 1 teaspoon smoked paprika
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper (optional)

Instructions

1. Pull the mushroom caps off the cluster and carefully slice the larger mushrooms to about 1/6th inch slices. Next, preheat oven to 400F degrees. Line a baking tray with parchment paper.
2. In a small mixing bowl, add and combine the canola oil, maple syrup, smoked paprika, salt, and black pepper.
3. **Brush** and evenly coat the mushroom pieces with the sauce combination on both sides.
4. Then, lay each mushroom piece onto the parchment paper, leaving space in between each piece (do not crowd). Bake for 15 minutes, flipping halfway. **Keep a close eye. Cook time may depend on the thickness of the strips and your oven.** It is easy to overcook, I like to check at about 5 minutes to flip and then again at 10 minutes to be sure they are not already done. Once the edges begin to darken, they are done.
5. Finally, remove mushroom bacon slices from the oven and allow the pieces to sit and crisp up for at least 5 minutes before serving.