

Sautéed Maitake Mushrooms

Ingredients

1 lb. cleaned Maitake (Hen of the Woods) mushrooms
2 tblsp. unsalted butter
2 tblsp. Extra Virgin Olive Oil
2 large shallots finely chopped
2 cloves garlic, minced
1 tblsp. finely chopped fresh thyme, stems removed

Preparation

Tear mushrooms into bite sized pieces.

Melt butter and olive oil in large skillet over medium high heat until foamy. Add mushrooms and sauté until softened, about 5 minutes. Add shallots, garlic, thyme and salt and pepper to taste. Sauté for 3 or 4 more minutes. Serve as side dish, over toasted baguette, or over roasted meats.