

Wild Mushroom Vegan Po'boy (Aborted Entoloma Recipe)

Ingredients

- 2 cups of cleaned aborted entoloma (shrimp of the woods) mushrooms
- ½ cup all-purpose flour
- ½ cup soymilk
- 1 cup breadcrumbs
- Vegetable oil, for frying
- ¼ small purple cabbage, sliced
- 1 tomato, chopped
- Pickles, to taste

For the Sauce:

- ½ cup vegan mayonnaise
- 1 tbsp. chopped parsley
- 1 tbsp. whole grain mustard
- 1 tsp. finely chopped capers
- 1 tsp. apple cider vinegar
- ½ tsp. dried tarragon
- ¼ tsp.-1 tsp. Louisiana style hot sauce
- Salt and pepper, to taste

Steps

1. Make the sauce by mixing together all of the sauce ingredients, and set aside.
2. Heat about 2 inches of oil in a medium sized pan. Place the all-purpose flour, soymilk, and breadcrumbs in three bowls. Dredge the aborted entoloma first in the flour, then dip in the soymilk, and finally coat in breadcrumbs. Once the oil is hot, put the coated mushrooms in the oil (in batches, if necessary). Fry for around 5 minutes, or until they've turned golden and crispy.
3. Prepare the sandwiches by spreading some of the sauce on both sides of the bread, layer purple cabbage, tomato, pickle slices, and fried mushrooms. Serve warm.

