

Honee Garlic Shrimp of the Woods Recipe

Ingredients

- 1 lb. shrimp of the woods mushroom (aborted entoloma)
- Oil, for cooking
- ¼ cup unsweetened apple juice
- 2 tbsp. granulated sugar
- ¼ cup soy sauce
- 1 tsp. fresh ginger, grated
- 3 cloves of garlic, minced
- 1 small chili pepper, minced (optional)
- Salt, to taste
- 2 scallions, chopped

Steps

1. Start by using a small brush to clean your mushrooms, making sure to get any dirt out of the crevasses. Rinse under cool water and pat dry. Heat a tablespoon or two of oil in a skillet, and once hot add your mushrooms. Season with a little salt and let cook on a medium-high heat, stirring occasionally, until browned. Place the cooked mushrooms in a bowl, and set aside.

2. Add the apple juice, sugar, soy sauce, ginger, garlic and chili pepper into the skillet. Stir to combine and bring to a simmer. Cook for several minutes, stirring occasionally, until the sauce has reduced some and is a bit thicker and more syrup-like. Once you've achieved a viscosity you like, return the mushrooms to the pan and toss to coat. Add your chopped scallions and serve- over rice or rice noodles is delicious!

