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### **Oyster Mushroom Saute with Garlic Butter**

Serving size 4

Prep Time 2 minutes

Cook Time 15 minutes

Best as a side dish or over pasta

#### **Ingredients**

12 oz Oyster mushrooms

8 cloves of garlic

6 tablespoons of butter, separate 4 tablespoons and 2 tablespoons

½ teaspoon of salt

¼ teaspoon of pepper

1. Split apart the mushrooms leaving the cap and stem together.
2. Peel the garlic skin and discard the skin.
3. Heat the frying pan over medium heat. Add 4 tablespoons of butter. When the butter is half melted turn the heat down to low.
4. Add the chopped garlic into the butter.
5. Add the mushrooms to the garlic and butter. Stir until the mushrooms are coated with the butter and garlic.
6. Leave the mushrooms to saute in the garlic butter. The pink oysters will begin turning golden brown.
7. Add the salt and pepper. Stir to combine. After adding the salt, the mushrooms should wilt and release any liquid they hold.
8. Optionally, you can caramelize them further if you're not in a hurry and want to add extra flavor. Add the remaining 2 tablespoons of butter.
9. Serve the mushrooms as a side dish or over pasta. They should be golden brown to your satisfaction and have a nutty aroma.