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GEM STATE  
MUSHROOMS

## Korean BBQ Fried Oyster Tacos

Yield: 8 Servings

### **Ingredients:**

1# Golden Oyster Mushrooms  
1 c 1 to 1 Gluten Free Flour  
2 tsp Kosher Salt  
1 tsp Granulated Garlic  
1 ½ tsp White Pepper  
2 tsp Spiceology Korean BBQ  
1 c Vegan Buttermilk\*\*  
½ c Water

Oil for frying (I use rice bran oil, it has a neutral flavor and high smoke point)

### **Instructions:**

1. Make sure to have your mushrooms clean and dry with a paper towel if needed. Mushrooms should be cut into bite size pieces.
2. Combine the flour with the salt and pepper in a bowl. Stir to combine the flour mixture.
3. Combine buttermilk and water in another bowl.
4. Dredge them in the flour again. Knock off the excess flour.
5. Lower the mushrooms gently into the hot oil, cook them until they are golden brown. It will take about 2 to 3 minutes for the mushrooms to cook. Drain on a wire rack.
6. Serve with a sprinkle of flakey salt and more Korean BBQ

### **Vegan Buttermilk - Ingredients:**

1 c unsweetened plant milk of your choice (I used soy milk)  
1 Tbsp lemon juice or white vinegar

### **Instructions:**

1. Mix the milk and the lemon juice or white vinegar in a jar or bowl until well combined.
2. Let the mixture rest at room temperature for about 10 minutes. After this time, the milk will thicken and curdle.
3. Use your vegan buttermilk immediately.

### **Asian Slaw - Ingredients:**

4 c prepared shredded coleslaw  
2 c prepared shredded carrots  
1 ea red bell pepper, thinly sliced into bite-sized pieces  
1 c cooked and shelled edamame  
2 ea medium scallions, finely sliced  
½ c loosely packed chopped fresh cilantro

### **Cilantro-Lime Dressing - Ingredients:**

2 Tbsp Ginger juice  
1 ea medium lime, juiced and zested  
2 Tbsp Maple Syrup  
1 Tbsp Dijon mustard  
¼ c green onion, white and green parts, finely chopped  
⅓ c fresh cilantro, finely chopped  
1 c Plant based yogurt (cashew milk yogurt, plain)  
½ c oil  
Salt and pepper to taste

**Instructions:**

1. Add ginger, lime zest, maple syrup, mustard, green onion, cilantro and yogurt to the blender. Add half of the lime juice and blend.
2. While the motor is still running, add oil in a thin stream until incorporated.
3. Adjust consistency to desired thickness with remaining lime juice. Add salt & pepper to taste.
4. Combine all of the slaw ingredients in a large mixing bowl. Add the dressing and toss well. Let the slaw sit for at least ten minutes so the vegetables have a chance to soak up the dressing. Taste and adjust seasoning if necessary (I usually add a bit more salt.)  
Serve cold.
5. This slaw is best served fresh but leftovers will keep in a covered container in the refrigerator for a few days.

**Gochujang Korean BBQ Sauce - Ingredients:**

2–3 ea cloves garlic – crushed  
3 Tbsp ginger juice  
⅓ c gochujang  
¼ c apple cider or juice  
¼ c brown sugar  
1 Tbsp sesame oil  
1 Tbsp Coconut aminos  
2 Tbsp rice wine vinegar  
1 Tbsp neutral oil

**Instructions:**

1. Over a low simmer, add the neutral oil, garlic and ginger and cook long enough to soften, no more than 2 minutes.
2. Next, add the remaining ingredients and let simmer over low heat for 10 minutes to combine.
3. Remove from heat until ready to use.

**For Taco Assembly - Ingredients:**

1 head Belgian Endive  
Black Sesame Seeds

**Instructions:**

1. Slice root ends off the endive. Separate the leaves.
2. Use the leaf boats to hold your fried oyster, add slaw and finish with BBQ sauce and sesame seeds.