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GEM STATE
MUSHROOMS

Gouda Mushroom Mac

Yield: 4 servings

Ingredients

3 c	heavy cream
1 #	gouda, shredded
½ ea	onion, minced
2 ea	garlic clove, minced
1 ea	jalapeno, minced
½ tsp	worcestershire sauce
½ tsp	tabasco sauce
1 #	oyster mushrooms, sliced
1 c	noodles of choice (I used gluten free)
3 c	water

Salt for water

Oil as needed for sauteing

Instructions

1. Place a sauce pan on medium heat and add a small amount of oil. Saute onion until translucent, add jalapeno and continue to saute for a minute or two. Add garlic and saute until fragrant.
2. Add mushrooms and saute until soft 7-10 minutes depending on size of slices and pan.
3. Add heavy cream and bring to a simmer. Heat until 170 or so degrees.
4. Reduce heat to low and start whisking in cheese. One hand full at a time.
5. Whisk until all cheese is melted - whisk - whisk - whisk!
6. Bring 3 cups of well-salted water to a boil in a saucepan over high heat.
7. Once water comes to boil, add pasta, return to a boil, and cook for 7 minutes or until al dente, stirring occasionally.
8. Strain noodles and add to cheese sauce.
9. Season to taste and serve.