



MUSHROOM BACON

Ingredients

Note: The amount of mushrooms your kit will grow varies, so all measurements are approximations.

1 Cluster Pink Oyster Mushrooms
4 Tbl Butter
1/2 tsp salt
1/4 tsp smoked paprika

Method

1. Melt butter in a skillet at medium heat.
2. Break your mushrooms into individuals "petals," and add them to the skillet.
3. Once your mushrooms have changed color, add the salt.
4. When your mushrooms are crispy, mix in the smoked paprika and turn off the heat.





CREAMY MUSHROOM PASTA

Ingredients

1 lbs of fettucine or your favorite pasta
1-2 lbs Oyster Mushrooms
1 Stick of Butter
1 tsp Red Pepper Flakes
1-2 Sprigs of Thyme
Zest of 1 Lemon
1 tsp Freshly Ground Pepper
1/2 C Parsely Finely Minced
1/4 C Dry White Wine (optional)
8 oz Heavy Cream
3/4 C Grated Parmesan
Salt to taste

Method

1. Melt butter in a skillet at medium/low heat.
2. Break or slice mushrooms into bite-size pieces and add to the skillet.
3. Once your mushrooms have begun to soften, add the thyme, lemon zest, red pepper flakes, ground black pepper, a pinch of salt, and 1/4 cup of the minced parsely.
4. When mushrooms start to brown, add white wine and cook until dry.
5. Lower heat and add the cream. Stir continuously until thickened.
6. Turn off the heat and fold in a 1/2 cup of grated parmesan.
7. Toss your cooked pasta in the sauce over low heat.
8. Serve and top with parmesan, parsely, and freshly ground pepper. Enjoy!

Maple Mushroom Bacon Salad



Ingredients:

(per serving)

Salad:

- Mushroom Bacon
- Burrata (1 piece per serving)
- Butter Lettuce (1 head)

Dressing:

- Salt ($\frac{1}{2}$ tsp)
- Pepper ($\frac{1}{2}$ tsp)
- Maple syrup (2 Tbl)
- Soy Sauce ($\frac{1}{4}$ tsp)
- Olive Oil (2 Tbl)

Dressing:

1. Add all of the ingredients to a jar.
2. Shake the jar until everything is well mixed.
3. Taste your dressing and add more of any ingredient to your desired taste.

Salad:

1. Put the chopped salad greens into a large bowl.
2. Shake the dressing, and toss it into the greens.
3. Put the dressed greens into two salad dishes.
4. Toss the mushroom bacon in the large bowl with any remaining dressing. Let them sit until they are at room temperature.
5. Put a piece of burrata in the middle of each salad bowl.
6. Place the mushroom bacon around the burrata, over the greens.

MAKES 2 QUARTS

Cream of Barley Soup

with whole barley, leeks, and mushrooms

I turned to a recipe from Najmieh Batmanglij, an Iranian food authority, for the notion of a creamy barley soup. I liked the idea of releasing barley from its eternal pairing with mushrooms, but when I took a sip of the finished soup, “mushrooms!” leapt immediately to mind. I swear I could taste them. Maybe mushrooms and barley are a tighter couple than I had thought. Because they do share an affinity, they appear here as a garnish, along with whole barley and leeks.

There are few ingredients in this simply made soup, but the long, slow browning of the onions gives it backbone. The barley, that trusty, chewy little grain, is used in two ways: half is cooked in the soup and then pureed with the broth and sour cream, making a luscious ivory-colored soup, the remainder added at the end, along with a julienned leek and sautéed mushrooms, to give the soup texture.

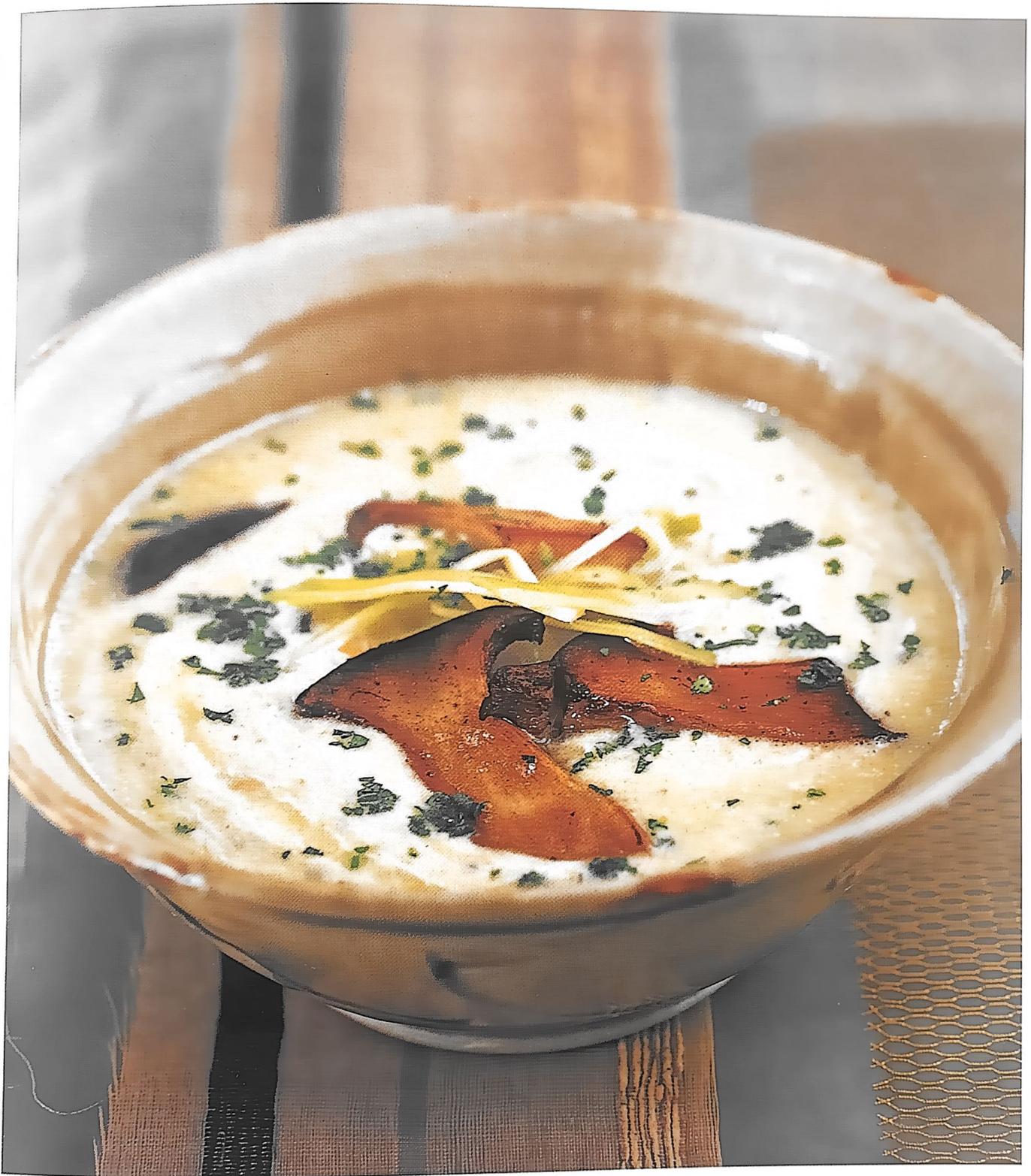
THE SOUP

- 1/3 cup barley
- 2 tablespoons olive oil
- 1 tablespoon butter
- 1 large or 2 medium onions, diced
- 1/2 teaspoon dried oregano or a big oregano sprig, if available
- 1 large leek (about 1/4 pound), white part only, diced and rinsed
- 1 large carrot, grated
- 1 large garlic clove, chopped
- Sea salt and freshly ground pepper
- 1 cup sour cream, can be reduced-fat

TO FINISH

- 1/3 cup barley
- 1 leek, white part only, halved, then slivered lengthwise into pieces about 3 inches long
- 2 tablespoons butter
- 6 shiitake or other favorite mushrooms, thinly sliced

1. Cover the soup barley with hot water and set it aside while you prepare the rest of the ingredients.



For this soup, turn to a Chardonnay to complement the creaminess of the soup or a Pinot Noir if you prefer a red, which will pair well with the mushrooms.

2. Heat the oil and 1 tablespoon butter in a soup pot over medium heat until foaming. Add the onion and oregano, give a stir, and cook for 5 minutes. Then add the leek, carrot, and garlic. Cook for 10 minutes more, by which time a glaze will have formed on the bottom of the pan. Season with 1½ teaspoons salt.
3. Drain the barley and add it to the pot along with 6 cups water. Cook until the barley is soft, about 30 minutes, then puree the soup with the sour cream until smooth. Return the soup to the pot, taste for salt, and season with pepper. If it's too thick for your taste, add extra water or stock.
4. Rinse the remaining ⅓ cup barley, put it in a saucepan, and cover generously with water. Add a little salt and simmer until tender, about 30 minutes. Drain and keep warm. Simmer the leek in salted water until tender, after 5 minutes or so, drain, and toss in a little butter. Melt the remaining butter in a small skillet, add the mushrooms and a pinch of salt, and sauté over medium-high heat until golden, about 5 minutes. If the pan looks really dry, as it can with shiitake mushrooms, add ½ cup water and cook until the liquid is absorbed and the mushrooms have browned.
5. Serve the soup with a spoonful or two of the cooked barley in each bowl, the leeks and mushrooms piled on top, and a final twist of the peppermill.

My Notes:

1. I definitely recommend using mushroom or vegetable stock in place of water.
2. I like adding finely chopped mushroom stems or dried mushrooms in when heating the oil and butter.
3. Instead of sour cream, I like to use Home of Greek Yogurt plain yogurt.
4. I triple the mushroom topping to enjoy a much more flavorful bowl of soup.
5. As a personal preference, I add all of the barley together, and I do not puree the soup.

This recipe is from Vegetable Soups from Deborah Madison's Kitchen.

Harissa-Maple Mushrooms

By Nargisse Benkabbou

Published Nov. 12, 2024

Total Time 45 minutes

Prep Time 10 minutes

Cook Time 35 minutes

Rating ★★★★★ (159)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

This quick and easy dish transforms humble mushrooms into a flavorful centerpiece. As they roast, the mushrooms develop a rich, concentrated flavor, with the delightful contrast of tender interiors and crispy edges. The heat of the harissa and sweetness of the maple syrup perfectly complement the mushrooms, while the yogurt offers a cooling counterpoint. Serve as a starter with flatbread or as a flavorful accompaniment to [beef skewers](#), or roast [chicken](#) or [turkey](#).

INGREDIENTS

Yield: 4 to 6 servings

⅓ cup olive oil, plus more for garnishing

2½ tablespoons maple syrup, plus more to taste

2 tablespoons harissa paste, or to taste

4 garlic cloves, minced or pressed

1 teaspoon sweet paprika

1 teaspoon ground cumin

1¾ teaspoons fine sea salt, plus more to taste

1¼ pounds shiitake,

PREPARATION

portobello or oyster mushrooms (or mix of them), trimmed as needed and sliced lengthwise into ½-inch-thick pieces

1 small red onion, halved and cut into ½-inch-thick slices

1¼ cups full-fat Greek yogurt

Parsley leaves, for garnishing

Flatbread (optional), for serving

Step 1

Heat the oven to 425 degrees. Line a sheet pan with parchment paper.

Step 2

Combine the olive oil, maple syrup, harissa, garlic, paprika, cumin and 1¼ teaspoons salt in a small bowl. Taste and adjust seasoning with more maple syrup, harissa or salt as desired.

Step 3

Place the mushrooms and onion on the lined pan, drizzle the oil mixture over them, and use your hands to toss and coat evenly. Spread them out in a single layer.

Step 4

Roast the mushrooms and onion for 25 to 30 minutes, stirring halfway through, until the onion is soft and lightly browned and the mushrooms are tender, golden brown and slightly charred in spots.

Step 5

Meanwhile, mix the yogurt with the remaining ½ teaspoon salt and spread on a large serving plate or individual plates.

Private Notes

Leave a Private Comment on this recipe and see it here.

Step 6

Arrange the roasted mushrooms and onion atop the yogurt and garnish with parsley. Drizzle with olive oil and serve immediately, with flatbread.