

OOmami Mushroom – Live with Chef Doran 6-13-2025

Recipes from Edward's Meats – Father's Day Weekend

| Shitake Teriyaki Sauce | |
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| <p>Dried Shitake Mushrooms 2 oz Water hot 6 cp</p> <p>Light Olive oil ¼ cp Onions small dice 4 oz Garlic minced 2 tbs Ginger minced 2 tbs Salt 1 tbs Black pepper ½ tsp</p> <p>Pineapple fresh minced ½ cp Crushed Tomato ½ cp</p> <p>Cream Sherry ½ cp Soy Sauce ½ cp</p> <p>Corn Starch 2 oz Water cold ½ cp</p> <p>Green onion sliced ½ cp</p> | <p>Put dried mushrooms in a bowl. Pour hot over the top enough water pushing down with a spoon.</p> <p>Rehydrate till tender, approx. 15-20 minutes. Remove mushrooms from the liquid and set liquid aside. Rough Chop mushrooms</p> <p>Pour oil in a saucepan Add chopped mushrooms, onions, garlic, ginger, salt, and pepper to the pan and stir fry or sauté, to lightly caramelize.</p> <p>Add pineapple and tomato, also caramelize a little.</p> <p>Add Sherry and soy sauce and deglaze the pan. Add the broth that was set aside from rehydration, simmer for 3-5 min.</p> <p>Mix corn starch and water and stir out the lumps. Add some hot liquid to corn starch mixture (to temper), then add the corn starch into the sauce mix thoroughly and bring to a simmer for 3-5 min.</p> <p>Add green onions at the end, and mix in.</p> <p>Taste and adjust salt and pepper if needed.</p> |

| Porcini with Red Wine Sauce | |
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| Dried Porcini Mushrooms 2 oz Water hot 6 cp Olive oil (or clarified butter) 1/3 cp Onions small dice 4oz Garlic minced 2 tbs Ginger minced 2 tbs Salt 1 tbs Black pepper ½ tsp Dry Red Wine ½ cp Flour ¼ cp Worcestershire 1 tbs Dijon Mustard (optional) 1 tbs | Put dried mushrooms in a bowl. Pour hot over the top enough water pushing down with a spoon. Rehydrate till tender, approx. 15-20 min. Remove mushrooms from the liquid and set liquid aside. Rough Chop mushrooms Pour oil in a saucepan Add chopped mushrooms, onions, garlic, salt, and pepper to the pan and stir fry or sauté to caramelize. Add Red Wine and deglaze the pan, reduce liquid for 3-5 minutes, until you see it is mostly oil. Add flour and remove from heat while mixing in. Add the broth that was set aside from rehydration, pour in slowly and do not stir up the bottom, don't use the last little bit on the bottom of the bowl. Add you Worcestershire and mustard and simmer for 3-5 min. Taste and adjust salt and pepper if needed. |

Blue Oyster with White Wine Cream Sauce

Dried Blue Oyster Mushrooms 2 oz
Water hot 6 cp

Put dried mushrooms in a bowl.
Pour hot over the top enough water
pushing down with a spoon.

Rehydrate till tender, approx. 15-20 min.
Remove mushrooms from the liquid and
set liquid aside.
Rough Chop mushrooms

Light Olive oil (or clarified butter) $\frac{1}{4}$ cp
Shallots minced dice 6 oz
Garlic minced 2 tbs
Salt 1 tbs
Black pepper $\frac{1}{2}$ tsp

Pour oil in a saucepan
Add chopped mushrooms, shallots, garlic,
salt, and pepper to the pan and stir fry or
sauté, to lightly caramelize.

White wine $1\frac{1}{2}$ cp

Add White Wine deglaze the pan, and
add $\frac{1}{2}$ of the broth that was set aside
from rehydration, reduce liquid for 5-10
minutes, until you see it is mostly oil.

Heavy Cream

Add the heavy cream, be sure to shake
the heavy cream to get all the fat from the
container.
Reduce for 10-15 minutes, until desired
thickness, check the bottom of the pan
frequently to avoid burning.

Taste and adjust salt and pepper if
needed.

Mediterranean Mushrooms and Vegetables

Dried Blue Oyster Mushrooms 2 oz
Water hot 6 cp

Put dried mushrooms in a bowl.
Pour hot over the top enough water
pushing down with a spoon.

Rehydrate till tender, approx. 15-20 min.
Remove mushrooms from the liquid and
set liquid aside.
Rough Chop mushrooms

Olive oil (or clarified butter) 2 cp
Onions 6 oz
Red peppers 6 oz
Orange Pepper 6 oz
Yellow pepper 6 oz
Zucchini 6 oz
Summer Squash 6 oz
Garlic minced 4 tbs
Salt 1 tbs
Black pepper ½ tsp

Pour oil in a saucepan
Add chopped mushrooms, onions,
peppers, zucchini, squash, garlic, salt,
and pepper to the pan and stir fry or
saute, to caramelize.

Madeira wine ½ cp
Crushed Tomato ½

Add Madeira Wine deglaze the pan, add
½ of the broth that was set aside from
rehydration, sauté for 3-5 minutes, until
the squash is tender.

Fresh Basil Chopped

Mix in basil at the very end for full flavor!

Taste and adjust salt and pepper if
needed.

Parmesan/Romano Cheese (optional)

Great! Served with some grated cheese.