

HOPS N HONEY MUSHROOMS - SERVES 4



An easy hors d'oeuvre using domestic or cremini button mushrooms. Serve on toothpicks or in a dish.

SHOPPING LIST:

1½ lbs Cremini mushrooms or domestic mushrooms
25 g Olive oil
Juice of 1 lemon

TERRA SPICE INGREDIENTS:

20 g [Terra Spice Hops N Honey Beer Blend](#)
½ tsp [Ocean sea salt, fine, premium](#)
To taste [Peppercorn, black, 20 mesh \(table grind\)](#)

HOPS N HONEY MUSHROOMS PROCEDURES



Dry brush the mushroom clean to avoid cleaning them in water. If water is used, try to keep it to a minimum. Drain well or use a salad spinner.

To keep the mushroom from turning brown: Toss the cleaned mushrooms in a large bowl with 1 teaspoon lemon juice mixed with 2 teaspoons water. Mix the mushroom thoroughly to coat them in the (acidulated) citrus water.

HOPS N HONEY MUSHROOMS PROCEDURES



In a small bowl, mix the Terra Spice Hops N Honey Beer Blend with the olive oil and the salt into a paste



and coat the mushrooms. Place the seasoned mushrooms in a plastic bag and refrigerate overnight.



Next day, drain the mushroom juice into a heated pan. Reduce the juice until thicker in consistency. Place the marinated mushrooms on a sheet pan and bake under the boiler on high until lightly brown. (15 minutes) then toss the mushrooms with the reduced juice and serve.