



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

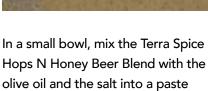


Dry brush the mushroom clean to avoid cleaning them in water. If water is used, try it keep to a minimum. Drain well or use a salad spinner.

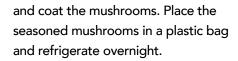
To keep the mushroom from turning brown: Toss the cleaned mushrooms in a large bowl with 1 teaspoon lemon juice mixed with 2 teaspoons water. Mix the mushroom thoroughly to coat them in the (acidulated) citrus water.

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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.