

Winter Hedgehogs with Green Beans



The hedgehog mushroom, *Hydnum umbilicatum*, and the larger *Hydnum repandum* are some of the most delicious of the edible mushrooms, prized for their somewhat sweet taste and bug-free existence. They are also firm and have a great chewy texture.

Hedgehog mushrooms are one of the most foolproof to identify of all the wild mushrooms. It has a yellow to orange cap and fruity odor reminiscent of the Golden Chanterelle, but it is the tooth-covered underside that distinguishes it from potential look-alikes.

3 cups hedgehog mushrooms, cleaned, and chopped

3 tablespoons salted butter

3 cups fresh green beans, steamed

Black pepper to taste; only used a pinch in this recipe

1 tablespoon salted butter

1-2 tablespoons Korean BBQ Bulgogi Sauce for Beef (found in Asian markets)

Clean and chop hedgehog mushrooms. Sauté in 3 tablespoons salted butter until crispy-tender and all the liquid is absorbed. Set aside. Trim both ends of the green beans, then cut in half. Steam the green beans for about 20-30 minutes until tender. After removing the green beans from the steamer put in a bowl and add 1 tablespoon salted butter. After butter has melted add 1-2 tablespoons Korean BBQ Bulgogi Sauce for Beef (depending on your taste) and mix together. Add a pinch of ground black pepper. Add the sautéed mushrooms to the green beans and mix gently until they are combined. Serve warm over rice or as a side dish.

Yield: about 4 cups