

## Oyster Mushrooms with Green Beans



Oyster mushrooms (*Pleurotus (ostreatus) populinus*) are common edible mushrooms, but beetles and other bugs often hide in them, so be sure they are clean once you bring them home. They were first cultivated in Germany as a subsistence measure during WWI and now grown commercially around the world, since this mushroom is one of the easiest species to cultivate. If you would rather not grow them yourself, look for them in the woods or at your local specialty grocery store.

The name ‘oyster’ refers to the shape of the cap which resembles the bivalve of oysters from the sea. They have a unique scent that is often described as sweet like anise or licorice; some people think they have the aroma of bitter almonds. Oyster mushrooms go well in many dishes, especially soups, stews, and sauces. They dry and reconstitute very well so don’t hesitate to dry them and save some for later.

6 garlic cloves, peeled

2 cups green beans with ends trimmed; cut in about 1.5 inches lengths

2 cups new potatoes (mixed colors are fun), quartered; steamed, peeled

2 teaspoons onion salt

2-3 tablespoons salted butter

2 cups Oyster mushrooms, chopped in bite-size pieces

4 tablespoons 'Korean Bulgogi BBQ Sauce for Beef' found in Asian food markets

2 tablespoons low sodium soy sauce

1 teaspoon Japanese toasted sesame oil

Salt and Pepper to taste

1 teaspoon Sriracha sauce, or to taste

Toasted sesame seeds for garnish

Sauté the Oyster mushrooms until crisp-tender in about 1 tablespoon salted butter. Add more salt to taste; set aside. Steam the cut green beans for about 20-25 minutes until tender; set aside. Finely chop 6 garlic cloves in a food processor and set aside.

Cut the potatoes in quarters and steam until tender, depending on their size, about 20-30 minutes. Cut the potatoes in half again unless already too small, peel, and cut in bite-size pieces. Fry the potatoes in about 1-2 tablespoons butter, adding salt and pepper to taste, and onion salt. Fry until crisp-tender. At the end reduce the heat and add the chopped garlic. Continue for about 2 minutes until the garlic releases its flavor, but do not burn the garlic.

Combine the mushrooms, green beans and potatoes, and continue to cook on low heat. Add the Korean Bulgogi BBQ Sauce for Beef, soy sauce, and toasted sesame oil, and about 1 teaspoon sriracha sauce. Stir to combine and cook for about 5 minutes to meld the flavors. Garnish with toasted sesame seeds. Serve warm. Serves 4.