

## Simply the King



Sometimes a recipe really isn't a recipe, just a simple combination of two main ingredients. This is the case here. The Spring King (*Boletus rex-veris*) mushroom has such a good flavor that it doesn't need any additions to make it taste better, just some cream to make a sauce, making it delicious over eggs or just about any food. Experiment with chicken, turkey, steak, or fish, especially white fish. The taste of the Spring King is so popular it is hard to go wrong when paring it with almost any vegetable.

It is best to slice open the mushrooms while still in the field to make sure they don't contain insect larva. Cut the contaminated parts off and refrigerate your mushrooms in an ice chest as soon as possible so they stay fresh. Just stick the ice chest in your car with some cold packs. If you don't, infected mushrooms can become riddled with larva, and even contaminate some of the good ones by the time you get home.

2 tablespoons salted butter

1 cup fresh Spring King (*Boletus rex-veris*) mushrooms

¼ cup heavy whipping cream

Salt and ground black pepper to taste

Clean, then chop or slice mushrooms into bite-size pieces and sauté in salted butter until tender and brown. The caps and stalk have a different texture so it is best to sauté them separately. Add the whipping cream and cook until sauce thickens. Pour over eggs, cooked meat, or vegetables. Serve warm.

Serves: 2