

BIG FLAMING MUSHROOM!!

in Black Bean Sauce

This simple dish is not for folks who are squeamish about big flavor. Quite simply a dry sauté of a big flavorful mushroom (Porcini or Matzutake are our favorites) tossed with a simple Asian Black Bean Sauce then ignited with vodka (Chanterelle Vodka of course) to help glaze the sauce onto the mushroom. Try serving it with Mu – Shu pancake wraps or your favorite crepe, a shot of Hoisin and chopped Scallion.

Serves 4-6

2 cloves garlic minced
1 tablespoon minced fresh Ginger
2 teaspoons course chopped Fermented Black Beans
Fresh Chili or Chili Flakes to taste
1 teaspoon Sucanat or another unrefined sweetener
2 teaspoons Ketchup or Tomato Paste
2 teaspoons Tamari or other Soy Sauce
1 teaspoon Sesame Oil
1 – 1 ½ pounds Big Mushrooms
1 teaspoon Light Vegetable oil
Pinch salt
Vodka or other flammable (and drinkable) alcohol
Chopped Scallion
Crepes or Mu – Shu Wraps

In a mixing bowl combine the garlic, ginger, beans, chili, sweetener, ketchup, tamari, and sesame oil. Slice your mushrooms if you desire leaving them big! Pre heat a large wok or sauté pan over high until smoking. Add the oil, mushrooms and a pinch of salt and sauté flipping the mushrooms often until they have released their liquid and are slightly brown. Add the Black Bean Sauce and sauté 30 seconds. Add the vodka, ignite and stand back if you want to keep your eyelashes and brows. Once the flames subside, place the mushrooms and sauce onto a serving dish and sprinkle with chopped scallion.