

Oyster Mushroom Butter

Ingredients

- 1 stick (½ cup) butter
 - ¼ cup finely chopped oyster mushrooms
 - 2 - 3 cloves garlic, minced
 - salt and pepper to taste
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Directions

Melt 1 Tbsp. butter in saucepan over medium heat. Add finely chopped oyster mushrooms and saute, stirring constantly, until mushrooms have finished shrinking and are just starting to turn dark. Add garlic and stir for 30 seconds.

Remove from heat and sprinkle salt and pepper over the mixture, as desired.

Add the remainder of the butter to the still-hot pan and stir together as butter softens. Adjust salt and pepper levels, then transfer to a storage container. If the butter is still liquid, you will have to stir as the butter thickens to keep the garlic and mushrooms from settling to the bottom.

Serve on warm, crusty bread as an appetizer. Pairs well with a Malbec or Grenache (not-too-fruity red wine). This is a great one for impressing your friends!