



Oyster Mushrooms Rockefeller

Designed for Vermont's gorgeous oyster mushrooms

- Nonstick cooking spray
- 6 to 8 ounces fresh oyster mushrooms
- 1 Tablespoon olive oil
- 4 Tablespoons unsalted butter
- 1/2 cup panko breadcrumbs
- 1/2 cup finely chopped baby spinach
- 1 small shallot, peeled, finely chopped
- 1 garlic clove, minced
- 2 Tablespoons olive oil
- Pinch of sea salt
- 1 teaspoon lemon zest
- 1 teaspoon freshly squeezed lemon juice, as desired

1. Spray 6 or 8 stainless steel, ceramic "oyster" shells, or small individual foil dishes with cooking spray. Place the shells on a parchment lined sheet pan. Set aside. Preheat the broiler.

2. Trim the stems from the mushrooms; rip mushrooms into smaller pieces, about the size of a quarter. Heat olive oil in large skillet over medium heat. Add mushrooms; sauté until tender and fragrant, about 3 minutes. Divide the mushrooms equally among the shells or dishes.
3. Add the butter to the skillet; let melt, then stir in the breadcrumbs and sauté until lightly golden brown and fragrant, about 2 minutes. Stir in the spinach, shallot, and garlic. Sauté for 1 minute. Remove from the heat; add the olive oil, salt, lemon zest and juice, and stir to combine.
4. Spoon about 3 teaspoons of the sauce over the mushrooms or as desired. Broil until golden brown for about 2 to 3 minutes. Serve warm with a squeeze of lemon. Yield: 6 to 8

Cook's Note: Save the mushroom trimmings and stems in a freezer bag to use when making stock. The serving yield depends on the size of your ceramic shells. We made 6 oyster shells.

Recipe inspired by: Gesine Bullock Prado, *My Vermont Table*; Countryman Press, 2023. *Oyster (Mushroom) Rockefeller* – Recipe serves 12
Gesine states that “This is as Vermont a dish as you can ask for.”

About the Recipe: Oyster mushrooms sub in for the classic oysters. A butter sauce flavored with shallots and garlic is mixed with breadcrumbs that top the sauteed flavorful mushrooms and broiled until golden brown. Chopped spinach is added as a salute to the beautiful green mountains in Vermont. Serve it as a first course or appetizer.