

# ASTORIA CAFÉ & MARKET

## BACON-POACHED PINK OYSTER MUSHROOMS

1-2lbs	Pink Oyster Mushrooms
3 cups	Bacon Lard
3 cups	Olive Oil
1 tsp	Kosher Salt
8 sprigs	Thyme
1	Dried Bay leaf
3 cloves	Garlic Smashed
4oz.	Bacon Chunks (optional)

Rinse, clean and dry the Pink Oyster Mushrooms. To dry, lay a few paper towels on a sheet tray and allow to sit out for 30-40 minutes.

Preheat oven to 300 degrees F.

Using a 4" deep baking pan, add mushrooms, bacon lard, olive oil, salt and sachet containing thyme, bay leaf, garlic and bacon chunks (optional). You want the lard/oil level to be about 1" above the mushroom line.

*{ I like to save all the bacon grease from cooking breakfast, over time you will build up enough to have it as a staple in your pantry, you can store bacon grease in your refrigerator for up to 3 months }*

Cover Baking pan with foil, place on a sheet tray to catch any oil overspill and bake in oven for 40-45 minutes.

Pull out of oven and let cool down for 30 minutes. You now have wonderful and flavor filled mushrooms with perfect texture.

Enjoy as an accompaniment in any pasta or sauté. Great add on to a salad or my favorite is tempura battered and deep-fried.

