

Sauteed Wild Mushrooms

Description:

Serving Size: 50

Categories: Vegetable Side

Cost Per Serving
\$ 0.54

Action	Date	Initials
Created	7/24/2013	EA
Revised:	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
0.300	lt	Olive oil		20-100001607
0.400	kg	Butter		20-100001600
0.600	kg	Shiitake Mushrooms	washed and cut in quarters	20-100000870
0.600	kg	Oyster Mushrooms	washed and cut in quarters	20-100010055
0.6	kg	Button mushrooms	washed and cut in quarters	20-100000821
5	kg	Shallots	finely chopped	20-100000864
0.2	kg	Chives	finely chopped	20-100000882
		salt & pepper		

Method of Preparation:

- Place a pan on the stove and add in the olive oil.
- When hot add in the butter and allow the butter to foam.
- Add in the shallots and saute quickly.
- Add in the mushrooms and sauté the mushrooms, lightly season the mushrooms and saute until cooked.
- The mushrooms should still be firm and not over cooked. Adjust the seasoning and add in the chopped chives, quickly toss together and serve in the serving dish.