

Hunan Mushrooms

Makes 3 ½ cups

- 1 pkg (8 oz) sliced King Oyster mushrooms
- 1 pkg (5 oz) sliced shiitake mushrooms (about 2 cups)
- 2 pkgs (8 oz) sliced white mushrooms (about 5 cups)
- 4 tablespoons vegetable oil, divided
- 1 teaspoon paprika
- 1 teaspoon chili powder
- 1 tablespoon Lee Kum Kee chili garlic sauce
- 1 inch fresh ginger, peeled and thinly sliced (2 tsp)
- 1 clove garlic, sliced
- 2 scallions, trimmed and sliced
- 1 tablespoon soy sauce
- 1 teaspoon balsamic vinegar

1. Combine the oyster, shiitake, and white mushrooms in a large bowl. Set aside.
2. Add 1 tablespoon oil to the wok over medium high heat. Add a third of the mushrooms to pan. Toss and let sear 1 min. Cook, tossing every 45 seconds, 4-5 min, until the mushrooms are soft, brown, and almost dry. Remove from pan. Repeat with another third of the mushrooms, adding an additional tablespoon of oil for each batch, until all mushrooms are cooked.
3. Combine the paprika, chili powder, and chili sauce in a small bowl. Set aside.
4. Reduce the heat to medium and add 1 tablespoon oil to the pan. Add the chili mixture, ginger, garlic, and scallions to the pan. Cook, stirring frequently, 2 min. Return mushrooms to pan and increase the heat to high; cook, stirring, 2 min. Add the soy sauce and toss. Add the vinegar and toss. Serve.

Recipe courtesy of Wegmans Chef Llewellyn Correia

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