

Grilled Bolete Mushrooms

Wild Mushrooms – I love them. My husband and I like to go out and gather them ourselves, but some years we just aren't as successful as we'd like. That's when I hit the farmer's markets!

I purchased some gorgeous wild boletes – *Boletus Edulis*. In France they call them ceps – in Italy they are porcinis – in any language they are fantastic!



We had them with smoked ribs and a home-brew....And they were amazing!

An earthy, sweet flavor that melted in your mouth.



Here's What you Need:

- 4 oz of mushrooms (about a 1/4 of a pound)
- 1 Tbsp melted butter
- 2 Tbsp olive oil
- 1/8 tsp liquid smoke
- 1 tsp minced garlic



Here's How you Do it:

Clean the mushrooms by brushing them gently. It's best not to use water – it makes them slimy. I use the brush shown to the right. It has soft bristles and does no damage to the shroom (and it has a cool little mushroom top).

Mix everything except the mushrooms together. Lay the halved shrooms in a single layer and pour the liquid over them. Cover and refrigerate for a couple of hours.



Put the whole mix in a foil pouch, keeping the top open to vent, and cook on a hot grill for about 20 minutes, until the mushrooms are tender and cooked through.



Serve hot – 2 servings



NOTE: Never eat wild mushrooms

raw. They have a toxin that is destroyed when cooked.

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