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Jane's Butter Fried Snakehead Mushrooms

Common to central Indiana, the snakehead mushroom is a true morel which belongs to the same fungus family as the truffle. My neighbor, Jane, recently shared some of these with me along with her tried and true way of preparing them. They are sensational as an appetizer and pair well with champagne or any sparkling wine!

12 snakehead mushrooms
1 egg
1 tablespoon water
1 cup finely crushed saltines or oyster crackers
3 tablespoons unsalted butter
Salt

Rinse the mushrooms under cool water to remove any soil.

Cut them in half lengthwise and soak in a deep bowl of lightly salted water for a few minutes to remove the grit.

Gently lift them from the water (the debris will fall to the bottom of the bowl) and pat dry. (NOTE: You may have to do this several times to get all the grit off them.)

Beat the egg and water in a small shallow bowl.

Place the cracker crumbs in a flat dish.

Heat the butter in a medium sized non-stick skillet over medium heat until the butter is bubbling a bit.

Dip the mushrooms in the egg wash and then in the crackers.

Lay them gently in the pan and fry until light golden brown and crispy, turning once. Don't crowd the pan-- Fry a few at a time.

Place the fried mushrooms on a plate lined with a few paper towels and sprinkle with salt.

Serve immediately.

Serves 2.

Victoria Wessler
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