

CHARRED MUSHROOMS WITH THYME AND GARLIC TOAST

Prepared by: Lauren O'Dell Patton, November 2018

Source: Mallmann on Fire

4 thick slices sourdough bread
1 garlic clove, cut in half
6 tablespoons extra virgin olive oil
2 teaspoons fresh thyme leaves
4 tablespoons unsalted butter
2 pounds assorted mushrooms, such as chanterelles, oyster, king oyster, and/or shiitakes, cleaned and trimmed (discard stems if using shiitakes)
2 lemons, halved
Coarse salt and freshly ground pepper

Heat a chapa or a large cast-iron grill pan over medium heat. Grill the bread on both sides for a minute or two, pressing down slightly to mark it. Transfer it to a platter and rub one side of each slice with the cut garlic clove. Drizzle with about half the olive oil and sprinkle with half the thyme. Spread a tablespoon of butter on each slice of bread to melt into it.

Brush the mushrooms with the remaining oil and arrange in a single uncrowded layer on the chapa or grill pan. Cook on the first side until nicely marked, about 5 minutes. Turn and repeat until all sides are browned and the mushrooms are tender when pierced with a paring knife. Meanwhile, grill the lemon halves, cut side down until lightly browned.

Arrange the mushrooms on the slices of bread, sprinkle the remaining thyme over them, and season with salt and pepper. Serve immediately, with the grilled lemon halves on the side.



Lauren's Notes: This was a simple, but delicious recipe! I did a mixture of all of the mushrooms he suggested, but the chanterelles were by far the favorite.