

Marsala Golden Oyster Mushrooms

A Freeze Dried Pantry Recipe

[Adventures in Freeze Drying:Golden Oyster Mushrooms. Freeze Dried. Rehydrated and Cooked!](#)

Ingredients:

2 C of Freeze Dried Golden Oyster Mushrooms

5 Green Top Onions Chopped or 2 Tbsp Freeze Dried Yellow Onion

2 Tbsp of Butter

1 Tbsp Olive Oil

1/3 C Chicken Broth

1/3 C Marsala Cooking Wine

Salt and Pepper to taste



Directions:

1. Add butter and olive oil to a large skillet and bring to temperature over medium heat.
2. Add onions and saute for 3-4 minutes.
3. Add the freeze dried Golden Oyster mushrooms and the chicken broth and marsala wine.
4. Stir constantly until all moisture is absorbed and mushrooms are evenly rehydrated.
5. Cook until golden brown.
6. Serve with any protein dish.

Cycle Time: Not applicable

Rehydration: Achieved as part of the cooking process



Live.
Life.
Simple.

www.freezedryingcookbook.com

*XL Tray = 15 Cups/Tray
Small = 4 Cups/Tray

Cycle times & rehydration for reference only
Large Tray = 8 Cups/tray Medium = 6 Cups/Tray