

A YUMMY KING OYSTER TWIST ON SCALLOPS

Soy Glazed King Oyster

INGREDIENTS

- 8oz *Palumbo Foods King Oyster Mushrooms*
- 2tbsp *Unsalted Butter*
- 1tbsp *Light Soy Sauce*
- 1/2tsp *Dark Soy Sauce*
- 1tbsp *Minced Garlic*
- 1/4tsp *Black Pepper*
- 2tsp *Vegetable Oil*
- 1 *Chopped Scallion*

INSTRUCTIONS

- 1 prepare the glaze by melting 2 tablespoons of butter in the microwave.
- 2 Then stir in the light soy sauce, dark soy sauce, honey, grated garlic, and black pepper. Mix well and set aside
- 3 Carefully slice the mushrooms lengthwise into ¼" thick slices.
- 4 Heat a non-stick or cast iron pan over medium high heat, and generously brush with vegetable oil. Add the first batch mushrooms in 1 layer, leaving them a little space to breathe so the mushrooms fry rather than steam.
- 5 Pan-fry for about 5 minutes per side, until golden brown. Repeat for another 2 batches to cook the rest of the mushrooms.
- 6 Add all the cooked mushrooms back to the pan, pour in the glaze, and immediately turn off the heat. Toss the mushrooms in the glaze using the residual heat of the pan.
- 7 Garnish with chopped scallions and serve and ENJOY!

[SOURCE](#)



Dinner