



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home
Edition # 18

The produce departments at Bayview and Ralph's are featuring golden, fresh chanterelles at a great price, so there's no better time to cook up some fun recipes featuring this seasonal flavorful mushroom!

Chanterelle Pad Thai

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| ½ pound dried pad Thai rice noodles | 2 cloves garlic, thinly sliced |
| ¼ cup soy sauce | 1 cup julienned carrots (or you can use a vegetable peeler to make strips) |
| 2 tablespoons light brown sugar | 4 scallions (cut into 1-inch pieces, plus finely chopped scallions, for garnish) |
| 1 tablespoon tamarind concentrate (see Note) | 2 large eggs, lightly beaten |
| 1 tablespoon Sriracha | 1 cup bean sprouts |
| 2 tablespoons vegetable oil | |
| 1 large shallot, thinly sliced | |
| 8 ounces chanterelles, brushed clean and ripped in half if large | |

Put the noodles in a large bowl and cover with very hot water. Let soak until just pliable, about 15 minutes. Drain the noodles in a colander, shaking off any excess water.

Meanwhile, in a small bowl, whisk the soy sauce with the brown sugar, tamarind paste and Sriracha.

In a large nonstick wok or skillet, heat the oil until shimmering. Add the shallots and mushrooms and cook over high heat, stirring occasionally, until lightly browned, about 5 minutes. Add the garlic and carrots and stir-fry until soft, about 2 minutes. Add the noodles and the 4 scallions and stir-fry until heated through, about 2 minutes.

Scrape the noodles to one side of the pan and add the eggs. Cook, stirring occasionally, until nearly set, about 1 minute. Toss everything together. Add the sauce and stir-fry until the noodles are evenly coated and the sauce has thickened slightly, 2 to 3 minutes. Transfer the pad Thai to a platter. Garnish with the bean sprouts and thinly sliced scallions, then serve. Makes 4 servings.

Notes: Tamarind concentrate can be purchased at any Asian market.

Chanterelle Salad

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| 1 pound fresh chanterelles, brushed clean and trimmed (halved or quartered if large) | 1 small shallot, thinly sliced |
| 3 tablespoons extra-virgin olive oil | 1 small garlic clove, minced |
| ¼ cup chopped flat-leaf parsley | Kosher salt, freshly ground black pepper |
| 2 tablespoons white wine vinegar | Fresh lemon juice |
| 2 teaspoons Dijon mustard | Fresh baby greens (optional) |

Place mushrooms in a steamer basket and set over a pot filled with 1-inch gently simmering water (do not allow water to touch mushrooms). Cover and steam mushrooms until tender, about 5 minutes. Transfer mushrooms to a baking sheet and let cool slightly.

Meanwhile, whisk oil, parsley, vinegar, Dijon mustard, shallot, and garlic in a medium bowl. Season with salt, pepper, and lemon juice. Add mushrooms; toss to coat evenly. Let marinate for 30 minutes. Season to taste with salt, pepper, and more lemon juice, if desired. Serve with mixed baby greens or alone. Makes 2-4 servings.

Fricassee of Chanterelles

6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, divided
2 tablespoons extra-virgin olive oil, divided
1 cup finely chopped yellow onion
Kosher salt, freshly ground pepper
3 garlic cloves, finely chopped
 $\frac{1}{4}$ cup dry white wine

1 pound chanterelles, brushed clean (halved if large)
 $\frac{1}{2}$ cup heavy cream
Pinch of freshly grated nutmeg
1 teaspoon fresh oregano plus more for garnish
Fresh lemon juice
 $\frac{1}{2}$ pound fettucine

Melt 3 tablespoons butter with 1 tablespoon oil in a large skillet over medium-high heat. Add onion, season with salt and pepper, and cook, stirring occasionally, until softened and lightly golden, 4-5 minutes. Add garlic and cook for 1 minute. Stir in wine and cook until liquid is reduced by half, about 2 minutes.

Add remaining 3 tablespoons butter, remaining 1 tablespoon oil, and mushrooms. Cook, stirring occasionally, until mushrooms are lightly golden, about 5 minutes. Add cream and nutmeg and cook until slightly thickened, about 2 minutes.

Stir in 1 teaspoon oregano. Season to taste with salt, pepper, and lemon juice. Toss in a skillet with cooked pasta and garnish with more oregano. Serves 4.

Chanterelle Frittata with Fresh Mint

2 tablespoons olive oil
1 pound chanterelles, large mushrooms torn into 2 to 4 pieces
1 garlic clove, minced
6 large eggs
 $\frac{1}{3}$ cup freshly grated Parmesan cheese
3 tablespoons minced fresh mint
 $\frac{1}{2}$ teaspoon salt

Position oven rack 8 inches from broiler heat source; preheat broiler.

Heat oil in 10-inch-diameter nonstick ovenproof skillet over medium-high heat. Add mushrooms and sauté just until golden, about 4 minutes. Reduce heat to medium. Stir in garlic. Cook until mushrooms are tender and all liquid is gone, about 6 minutes longer.

Whisk eggs, grated Parmesan, fresh mint and $\frac{1}{2}$ teaspoon salt in medium bowl to blend. Pour egg mixture evenly over mushrooms in skillet. Cook mixture until sides and bottom are set but center is still loose, running rubber spatula around sides of skillet occasionally but not allowing uncooked mixture to run under cooked eggs, about 3 minutes. Broil until mixture is just set on top and cooked through, about 2 minutes. Cool 2 minutes. Run spatula around sides of skillet to loosen frittata.

Place plate atop skillet. Invert frittata onto plate. Cool frittata to room temperature. (Can be prepared 2 hours ahead. Cover frittata and store at room temperature.) Cut frittata into wedges and serve. Makes 6 appetizer servings.

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