



*It's time to UP your*  
**Mushroom Game!**



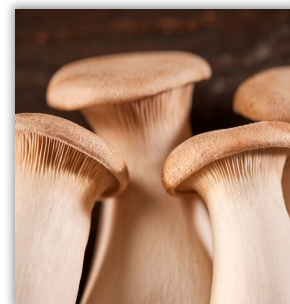
We partnered with our friends at D'Artagnan to bring you fresh organic cultivated exotic mushrooms that will enhance your menu and WOW your guest! Mushrooms hold a special place in every cook's heart. Only a few slight changes in our DNA sets us apart. We are not scientist, but produce guys and gals, we'll let you dig into that rabbit hole on your own!

**Maitake/Hen of the Woods, Item # 1404 -**

The aroma of a Maitake will bring your mind to the forest. This is a fun mushroom to cook with as it packs a ton of flavor. Simple preparation like sauteed with hearty greens, Tuscan kale or Swiss chard can really lift a simply prepared piece of chicken to another level!

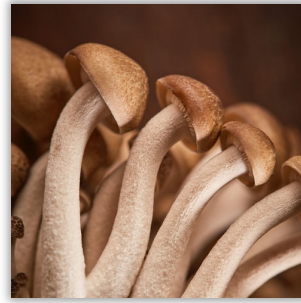


**King Oyster, Item # 1727 -** This variety could honestly be considered as versatile as the domestic white button mushroom we all grew up on. With a solid savory flavor and meaty texture. This mushroom has become a favorite for Chefs as its 100% usable on a dish and offers a wide range of preparations!



**Shiitake A (XL 2-3" Oakwood Variety) Item # 1380 -** A premium shiitake grown in the Northeast so we are able to ensure superior freshness and flavor. The Oakwood variety is "Meatier" allowing it to be utilized in more preparations such as stuffing, skewering and grilling.

**Brown Honshimeji/Beech, Item # 1403** - Distinguished by its mild shellfish flavor it has a quarter sized cap with a 2-3 in tan stem that retains its crunchy texture even when sauteed. A great addition to soups, stews, stir-fry and salads.



**White Honshimeji/Beech, Item # 0796** - Similar in flavor and texture to the Brown Honshimeji this version provides a dramatic white appearance that helps with contrast in a dish.

**Chef Mix, Item # 1415** - Having trouble picking just one....? Our chef mix includes 1.5 lbs of each of the following mushrooms; Brown and White Honshimeji/Beech, Maitake, and Royal Trumpet all in one box.

### Cooking Tips/Ideas

These varieties of Mushrooms are extremely approachable for even the most novice-cuisiner. This is how we love to cook any fresh mushroom regardless of its final presentation; Saute in a hot pan w/ your favorite high heat cooking oil, when things start to get some color, add some finey minced shallot and a knob of cold butter, when the shallots are about 80% cooked pull from the heat and toss some freshly chopped thyme leaves and finely chopped garlic. Season to taste as you toss in the pan the residual heat will bring out the aromatics of the herbs and garlic without over powering the mushrooms. (Just don't let the garlic brown)

Have fun with this, you can adjust the shallots/garlic/thyme to your own taste. This preparation has turned many mushroom haters into lovers!