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## DEHYDRATED SHIITAKE MUSHROOMS

Dehydrated Shiitake Mushrooms from Fogwood Food are necessary for every well-stocked pantry! Rehydrated full-flavor mushrooms are always only about 20 minutes away. Simply soak dried mushrooms in the liquid of your choice—water is great! You might also use broth or wine. In addition, do not forget to use the hearty leftover liquid in sauces or soups.

You might always keep a few in a small jar in your refrigerator ready for immediate use. Rehydrated mushrooms are delicious to add to your egg dishes, stir-fry's, sautéed onions, pizza topping, and all your favorite recipes.

Dehydrated mushroom pieces are great to add to rice or other grains prior to cooking. Let them rehydrate in the cooking process—just add extra liquid. You might even like the crunchy raw dried pieces for a salad topping!

### *Easy Mushroom Gravy*

Cook small bag Fogwood Farm dehydrated mushrooms in 2 cups chicken broth about 20 minutes. Puree with immersion blender, leaving a few small pieces. Dissolve 1 tablespoon of cornstarch in half cup of COLD water. Slowly pour into the mushroom mixture, simmering and stirring until thickened. For extra richness, add milk or cream. Season with salt, pepper, sage, or other herbs to taste.

**\*\*Extra tip:** The pureed mushroom broth is delicious to use in turkey stuffing or to drink as healthy tonic!

### *Shiitake Mushroom Soup*

Rehydrate small bag Fogwood Farm Shiitake mushrooms in water (equivalent to half pound) for 20 minutes. Reserve water for stock. Saute large onion in soup pot until lightly browned. Add 2 cups chicken broth, mushroom stock, 1 cup water, 1 cup vermouth, chopped rehydrated mushrooms, 1 tbsp balsamic vinegar, salt, and coarse ground black pepper to taste. (Optional for heat lovers: Add 1 chopped jalapeno). Bring to boil and simmer 20 minutes. Serve with croutons and grated parmesan cheese.

### *Crunchy Mushrooms*

**Great for topping wilted greens, green beans, or hearty salad!**

Squeeze liquid from rehydrated mushrooms. Spread on oiled baking sheet. Dice raw bacon and sprinkle over mushrooms. Roast at 400 about 12 minutes or until bacon is done.

### **IMPORTANT TO REMEMBER:**

**Fogwood Food Small Bags =  
approximately ½ pound mushrooms  
rehydrated**

**Fogwood Food Large Bags =  
approximately one pound mushrooms  
rehydrated**