

Smoky Mushrooms



Ingredients:

Parchment paper

1 ½ lb white, cremini, or shiitake mushrooms

2 ½ Tbsp olive oil

1 ½ Tbsp liquid smoke

1 Tbsp toasted sesame oil

½ tsp sea salt

Directions:

1. Preheat the oven to 350 F. Line two baking sheets with parchment paper; set aside.
2. Trim the stems of the white cremini mushrooms. If you're using shiitake mushrooms, remove and discard the entire stem. Slice the mushrooms into 3/8 inch thick pieces. Add the mushrooms to a bowl. Add the remaining ingredients and toss well. The mixture will look dry.
3. Spread the mushrooms in a single layer on each sheet. Roast for 10 minutes. Flip the mushroom slices and roast for 10 minutes more.
4. Increase the heat to 375 F and roast for 15 minutes. Flip the mushroom slices again and continue to roast for 10 minutes more. Serve as a side dish, or add to sandwiches, omelets, and soups.