

Peppered Mushroom Jerky

This recipe is a great alternative to traditional beef jerky, even giving it a run for its money if I say so myself. Oyster and shiitake mushrooms seem to work best for this recipe but I will encourage you to experiment with different mushroom varieties. The pepper level on this recipe is higher than one is typically used to but it lends it a mellow to moderate, lingering heat. Reduce pepper by one half to make a more mild version of this jerky. Lastly, the cook time on this recipe is completely preferential to desired texture; for a softer jerky cook for a shorter amount of time. For a chewier texture more similar to traditional beef jerky, cook longer. In fact, I suggest to taste them at different times during the cooking process to understand where your desired texture can be found. This amount is good for about 1-2 people. Do not be afraid to double or even triple the recipe for lasting enjoyment!

Ingredients:

- 1 lb. Mushrooms
- 1/4 cup soy sauce
- 2 Tbsp. Brown sugar
- 1/2 tsp. Onion powder
- 1/8 tsp. Red pepper flakes
- 1.5 tsp. Black pepper
- 1/4 beer/stock (beef, chicken, or vegetable will work)
- 2 Tbsp. Worcestershire sauce

1. Preheat large saute pan over medium heat
2. Add mushrooms into dry pan and cook until most of moisture has been released. Just until the mushrooms begin to stick to the pan, about 10-15 minutes. Add a splash of water and scrape the pan to remove the mushroom bits stuck on the bottom of the pan during the end of the cooking process, this is an important step for maximum flavor.
3. Remove mushrooms from pan and place on sheet-pan to cool
4. While mushrooms are cooling, combine all the marinade ingredients in a mixing bowl, mix well
5. Once mushrooms have cooled, place in zip-loc bag and pour the marinade over them. Seal bag and mix well.
6. Place mushrooms in fridge for a minimum of 6 hours and up to 36 hours. Flip bag occasionally for even marinade coverage.
7. When ready to cook, preheat oven to 220°f

8. Place mushrooms on a parchment paper lined sheet pan ensuring to spread them out a bit. Do not overcrowd. This allows the cooking process to take place evenly.

9. Cook for 1-2 hours, turning pan occasionally, until desired texture is reached. Store in an air-tight container for up to two weeks. I bet it wont last that long though, enjoy!