

Dry Panned Mushroom



(6 Servings / 15 min Prep Time / 25 min Total Time)

Ingredients:

12 large flat Mushrooms (Portobello)

2-4 tbsp Butter

Salt

Directions:

Heat a fry pan with no butter or oil until very hot.

Peel the mushroom if necessary and remove the stalks.

Place the mushrooms with gill side up.

Add a small amount of butter about size of hazelnut to each one with pinch of salt.

Cook over med heat until butter begins to boil, and the mushrooms are juicy and tender.

Divide and serve on hot buttered toast.