

Recipes

Grilled *Shiitake* Mushrooms seasoned with Soy Sauce



Ingredients (serves 4)

- 8 fresh *shiitake* mushrooms
- 1 Tbsp. soy sauce
- 100 cc. (3.4 oz. or slightly less than ½ cup) water

Instructions

1. Cut the fresh *shiitake* in half, keeping the stems on.
2. Grill the *shiitake* stem side down in a frying pan until golden brown. Turn over.
3. Pour the water into the frying pan, cover and steam for about 1 minute.
4. Add soy sauce to the pan and stir the *shiitake* mushrooms several times to season.