

Sesame Mushrooms

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Ingredients:

$\frac{3}{4}$ lb of mushrooms, sliced thinly.
2 tablespoons of scallion greens, thinly sliced.
1 tablespoon of water.
2 teaspoons of sesame oil.
1 teaspoon of vegetable oil.
Salt and pepper, to taste.

Directions:

Heat the sesame and vegetable oils in a large skillet over a moderate heat.

Cook the mushrooms in the skillet for about 8 minutes, or until the liquid they give off has evaporated and the mushrooms have turned golden.

Stir in the tablespoon of water, the scallion greens, and salt and pepper to taste.

Cook the mixture, stirring, for 1 minute, then serve as desired.