

PLANK COOKING

by JOHN HOWIE

Cedar Plank Roasted Mushrooms – Serves 4

1 cup	Portabella Mushrooms – cut into 1 ½-2” chunks, some stem is okay to use
1 cup	Cremini (brown) Mushrooms – cut in half, stem is okay to use
1 cup	Chanterelle Mushrooms – cut into 2-2 ½” pieces (*Other seasonal wild mushrooms can be substituted)
6 Tbsp.	Lemon Seasoning Oil – recipe follows
1 Tbsp.	Porcini Mushroom Crust – recipe follows, or purchase Chef Howie’s Porcini Mushroom Rub
⅛ tsp.	Salt – kosher
⅛ tsp.	Pepper – fresh ground
1 ½ tsp.	Herb Mix – recipe follows
1 each	Lemon Slice – 1/6 (½” thick)
1 each	Sage Sprig – large
1 each	Thyme Sprig – large
1 each	Rosemary Sprig – large

Lemon Seasoning Oil – Yield ¾ Cup

½ cup	Olive Oil
1 Tbsp. + 1 tsp.	Fresh Lemon Juice
½ tsp.	Garlic – fresh, minced
½ tsp.	Salt – kosher
½ tsp.	Pepper – fresh ground
1 Tbsp. + 1 tsp.	Parsley – minced

LEMON SEASONING OIL PREPARATION:

1. Combine and blend all the ingredients. Transfer, store refrigerated until needed.

Herb Mix – 1 Tbsp.

2 tsp.	Thyme – fresh leaves, chopped
½ tsp.	Rosemary – fresh leaves, minced
½ tsp.	Sage – fresh leaves, minced

HERB MIX PROCEDURE:

1. Mix all ingredients together and hold for service.

PLANK COOKING

by JOHN HOWIE

Porcini Mushroom Crust - 1 Tbsp.

2 tsp.	Dried Porcini Mushrooms – processed to a fine powder
¼ tsp.	Kosher Salt
½ tsp.	Whole Dried Thyme
½ tsp.	Lemon Zest – fresh, minced
Pinch to taste	White Pepper

MUSHROOM CRUST PROCEDURE:

1. Combine and process all ingredients in a spice grinder until a fine minced texture is achieved. Transfer, wrap tight, and store at room temperature until needed.

CEDAR PLANK MUSHROOMS PROCEDURE:

1. Toss the mushrooms, lemon seasoning oil, salt, pepper, mushroom crust, herb mix and mushrooms in a salad bowl until completely coated.
2. Transfer and place on the cedar plank, covering 95% of the plank.
3. Place cedar plank into a 375-400° convection oven. Bake for approximately 10-12 minutes, until the edges are golden and pull from the oven.
4. Garnish next to the mushrooms with the herb sprigs in a bunch and the lemon slice. Serve on the plank.