

## Umami Maitake with Dulse

½ cup dulse sea vegetable

1 cup cold water

1 stick unsalted butter at room temperature

1 ¼ # whole heads of maitake mushrooms (hen of the woods)\*

¼ cup extra virgin olive oil

2 tablespoons chopped chives or green onion

Lemon slices or umeboshi vinegar\*\*

In a small bowl cover the dulse with water and let stand until pliable, about 15 minutes. Drain and lay on paper towels, absorbing the extra liquid until the dulse is relatively dry.

Preheat the oven to 400°. Put the mushrooms on a rimmed baking sheet in a single layer. Drizzle with the olive oil and season generously with salt and pepper and toss to coat. Dollop ¾'s of the sea veggie butter over the mushrooms. Roast for about 30 minutes, basting occasionally until tender, deeply golden and crispy in spots.

Scrape the mushrooms and crispy seaweed onto a serving platter and top with chives. Serve with lemon wedge or sprinkle with umeboshi, and pass the remaining butter at the table.

\*I tried the same recipe with cremini and shiitake it worked well.

\*\* Umeboishi vinegar is made from the umeboshi plum, which I term a “best kept culinary secret.” Find the vinegar, the whole plums or the ume paste at natural food stores in the ethnic aisle.