

## **Mushroom Compound Butter**

1 cup olive oil  
1/2 lb butter  
6 shallots, sliced  
3/4 cup garlic cloves  
3/4 cup loosely packed fresh rosemary leaves  
2 Tbsp rosemary shiitake powder  
1 Tbsp salt  
2 tsp white pepper

1. Saute/roast the shallots and garlic in the olive oil and butter over medium low heat until the garlic begins to turn a light brown.
2. Blend until smooth with remaining ingredients.
3. Toss mushrooms thoroughly with this compound butter while still warm and in a liquid state. Otherwise, melt before using.  
Reserve leftover butter.

This is not a substitute for salt when roasting mushrooms. Season them thoroughly and cook at 450 plus.