

Mushroom Adobo

(Yields 4 Servings)

Ingredients:

For Adobo Sauce:

- 1 Tbsp. Dark Brown Sugar
- ½ Cup Unseasoned Rice Vinegar
- ½ Cup Low Sodium Tamari
- 6 Garlic Cloves, Peeled
- 3 Dried Bay Leaves
- 1 Tbsp. Black Peppercorns
- 1 Tsp. Kosher Sea Salt
- 1 Tsp. Cornstarch
- 3 Cups Water

Method:

1. Place all the ingredients, except the water and cornstarch in a pot and simmer.
2. Once simmering, add 1 cup of water and simmer until it has reduced to half.
3. Add the rest of the water, a cup at a time and simmer until the amount is reduced by half.
4. Once the mixture has reduced, strain the mixture and place back in a pot.
5. Separately, add 3 teaspoons of water to the cornstarch and mix.
6. Simmer the sauce and add the cornstarch.
7. Once thick, remove from the heat and set aside.

Ingredients:

For Mushrooms:

- 4 Cups Mushrooms (Your Choice of Type)
- 2 Tbsp. Butter (Cut into Cubes)
- 2 Tbsp. Olive Oil

Method:

1. Mix oil and butter in a pre-heated pan and add the mushrooms. (Do not over crowd the pan)
2. Do this in batches as to have enough space between the mushrooms to make sure it does not steam.
3. Once golden brown, set aside.



Plate:

- Cooked Sauce
- Cooked Mushrooms
- 1 tsp. Olive Oil
- Cooked Rice
- Poached Egg
- Crispy Garlic (optional)
- Vegetables (your choice)

Method:

1. Heat the oil and add the mushrooms.
2. Add the sauce and simmer for 5 minutes.
3. Serve the mushrooms on top of rice and top with poached egg.
4. Garnish with crispy garlic and vegetable of your choice.