



at the Guthrie

Morel Mushroom Butter

1 lb. lightly salted butter, softened
1.5 ounce dried Morels, re-hydrated
1/4 tsp. Worcestershire sauce
1/4 tsp. sea salt
3 or 4 turns of fresh ground black pepper

Mince Morels, fold into softened butter with spices.

Place butter mixture onto wax or parchment paper. Fold paper across mixture, roll into 1.5" "log". May be frozen or refrigerated. Holds in freezer, wrapped in Cellophane and foil, for up to three months.

Slice into 3/8" coins and place atop grilled steak. Delicious on chicken also!