



Roasted Corn & Wild Mushrooms

This is a great side dish and can be prepared one or two days in advance and then just sautéed before serving. At the restaurant we roast all the veggies in our wood oven so they get a real nice oak flavor but regular ovens work just as well.

8 ears corn

1 # portebello mushrooms

1 # shitake mushrooms

1 # cremini mushrooms

1# button mushrooms

½ pound shallots thinly sliced

¼ cup olive oil

Salt & pepper to taste

Chopped chives for garnish.

Preheat oven to 450 degrees and place corn in husk on cookie sheet and roast till tender about 25 minutes, remove from oven and let cool. Shuck cooled corn and remove from husk, reserve.

Quarter all mushrooms and remove and discard any hard stems. Slice shallots as thinly as possible and toss with mushrooms, oil and season with salt & pepper. Place mushrooms on cookie sheet and roast in oven till tender remove and reserve.

In a hot sauté pan heat a little olive oil and toss corn and mushrooms together and add chopped chives. Re-season if necessary.