



PENN MUSHROOMS

Five Recipes from Pennsylvania's Mushroom Country

Simple, farm-fresh recipes built around the mushrooms grown right here in Chester County — from weeknight dinners to festival-worthy appetizers.

Garlic Butter Sautéed Mushrooms

The recipe every Pennsylvania mushroom farmer actually makes at home. Ten minutes, one pan, and it works with almost any variety in your fridge — button, cremini, or a mix of both.

15 min

Total time

4

Servings

Cremini or Button

Best mushroom

INGREDIENTS

- 1 lb cremini or button mushrooms, halved
- 3 tbsp unsalted butter
- 1 tbsp olive oil
- 4 garlic cloves, thinly sliced
- 1 tbsp fresh thyme leaves
- Salt and black pepper, to taste
- 1 tbsp fresh parsley, chopped
- Squeeze of lemon, optional

METHOD

1. Heat the olive oil in a wide skillet over medium-high heat until it shimmers.
2. Add the mushrooms in a single layer. Resist stirring for 2-3 minutes so they develop a deep golden sear.
3. Stir and continue cooking 4-5 minutes more, until well browned on most sides.
4. Reduce heat to medium, push mushrooms aside, and melt the butter into the pan. Add garlic and thyme, stirring until fragrant, about 30 seconds.
5. Toss everything together, season generously with salt and pepper, and cook 1 more minute.
6. Finish with parsley and a squeeze of lemon if using. Serve immediately.

Farmer's tip: Don't crowd the pan — mushrooms release water as they cook, and a crowded skillet steams instead of sears. Use two pans if doubling the recipe.

Creamy Mushroom Soup

A deeply savory soup that layers two textures and flavors of Pennsylvania mushrooms — meaty shiitake and classic button — into one bowl of pure comfort.

40 min

Total time

4-6

Servings

Shiitake + Button

Best mushroom

INGREDIENTS

- 1 lb button mushrooms, sliced
- 8 oz shiitake mushrooms, stemmed and sliced
- 4 tbsp butter
- 1 yellow onion, diced
- 3 garlic cloves, minced
- 1/4 cup all-purpose flour
- 4 cups vegetable or chicken broth
- 1 cup heavy cream
- 1 tsp fresh thyme
- Salt and pepper, to taste

METHOD

1. Melt butter in a large pot over medium heat. Add onion and cook until soft, about 5 minutes.
2. Add garlic and all the mushrooms. Cook 10-12 minutes, stirring occasionally, until mushrooms are browned and any liquid has cooked off.
3. Sprinkle flour over the mixture and stir constantly for 1-2 minutes to cook out the raw flour taste.
4. Slowly whisk in the broth, scraping up anything stuck to the bottom of the pot. Add thyme.
5. Bring to a gentle simmer and cook 15 minutes, stirring occasionally, until slightly thickened.
6. For a smoother soup, blend half with an immersion blender, then stir back together. Stir in the cream, season to taste, and warm through without boiling.

Farmer's tip: Save a handful of sautéed mushrooms to spoon on top before serving — it adds texture that gets lost if everything's blended.

Portobello "Steaks" with Herb Butter

Thick, meaty portobello caps stand in beautifully for a steak dinner — smoky from the grill or pan, finished with a fast compound butter that melts right into the gills.

25 min

Total time

4

Servings

Portobello

Best mushroom

INGREDIENTS

- 4 large portobello caps, stems removed
- 3 tbsp olive oil
- 2 tbsp balsamic vinegar
- 2 garlic cloves, minced
- Salt and black pepper
- For the herb butter:
- 4 tbsp softened butter
- 1 tbsp chopped parsley & chives
- 1/2 tsp garlic powder
- Pinch of salt

METHOD

1. Mash the softened butter with the herbs, garlic powder, and salt. Set aside at room temperature.
2. Whisk together olive oil, balsamic vinegar, minced garlic, salt, and pepper.
3. Brush both sides of each portobello cap generously with the marinade. Let sit 10 minutes.
4. Heat a grill pan or skillet over medium-high heat. Cook the caps gill-side down for 4-5 minutes, then flip.
5. Cook another 4-5 minutes until tender and deeply browned, brushing with extra marinade as needed.
6. Remove from heat and immediately top each cap with a spoonful of herb butter to melt over top. Serve whole or sliced.

Farmer's tip: Scrape the dark gills out with a spoon before marinating if you want a cleaner-looking plate — it doesn't change the flavor, just the color of the marinade.

Crispy Oyster Mushroom Tacos

Oyster mushrooms shred and crisp up beautifully, giving these tacos a texture close to pulled meat — a favorite way to introduce skeptics to farm mushrooms.

30 min
Total time

4
Servings (8 tacos)

Oyster
Best mushroom

INGREDIENTS

- 10 oz oyster mushrooms, torn into strips
- 2 tbsp olive oil
- 1 tsp smoked paprika
- 1/2 tsp cumin
- 1/2 tsp chili powder
- Salt, to taste
- 8 small corn or flour tortillas
- Shredded cabbage, cilantro, lime wedges
- Crumbled cotija or queso fresco, optional

METHOD

1. Tear the oyster mushrooms by hand into bite-sized strips, following their natural grain.
2. Toss with olive oil, smoked paprika, cumin, chili powder, and salt until evenly coated.
3. Heat a large skillet over medium-high heat. Add mushrooms in a single layer — don't crowd the pan.
4. Cook undisturbed for 3-4 minutes to let the edges crisp, then toss and cook 3-4 minutes more until deeply golden and slightly crispy at the edges.
5. Warm the tortillas in a dry skillet or over an open flame until lightly charred.
6. Build tacos with mushrooms, cabbage, cilantro, and cheese if using. Finish with a squeeze of lime.

Farmer's tip: A hot, dry pan is the secret to crispy edges — a nonstick pan with too much oil will steam the mushrooms instead.

Classic Stuffed Mushrooms

The appetizer that disappears first at every potluck. Cremini or button caps hold a savory, cheesy filling made almost entirely from their own chopped stems.

35 min	20 pieces	Cremini or Button
Total time	Yield	Best mushroom

INGREDIENTS

- 20 medium cremini or button mushrooms
- 2 tbsp olive oil, divided
- 2 garlic cloves, minced
- 1/4 cup finely diced onion
- 4 oz cream cheese, softened
- 1/3 cup grated parmesan
- 1/3 cup breadcrumbs
- 1 tbsp fresh parsley, chopped
- Salt and pepper, to taste

METHOD

1. Preheat oven to 375°F. Remove stems from mushroom caps and finely chop the stems; set caps aside on a baking sheet.
2. Heat 1 tbsp olive oil in a skillet over medium heat. Add onion, garlic, and chopped stems. Cook 5-6 minutes until softened and any liquid has evaporated.
3. Remove from heat and let cool slightly, then stir in cream cheese, parmesan, breadcrumbs, and parsley. Season with salt and pepper.
4. Brush mushroom caps lightly with remaining olive oil and season with a pinch of salt.
5. Spoon the filling generously into each cap, mounding slightly on top.
6. Bake 18-20 minutes until caps are tender and tops are golden. Serve warm.

Farmer's tip: Make the filling a day ahead and refrigerate — it actually stuffs more easily once chilled, and you can bake straight from the fridge.



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