

Oyster Mushrooms with Orzo

Serves 4

Ingredients:

8 oz oyster mushrooms
1½ T olive oil
leaves from 5 or 6 sprigs of fresh thyme
½ t salt
3 c chicken or vegetable stock
2 T butter
1 med. Onion - ¼" chop
1 good-sized clove of garlic - minced
8 oz orzo (just over a cup)
½ c grated parmesan (about 2 oz)
1 T butter

Directions:

Chop the mushrooms into medium sized pieces - nothing more than an inch
Heat the olive oil in a skillet.
Add in the mushrooms and thyme leaves and cook over medium heat, stirring occasionally while working on the orzo mixture.
Sprinkle the salt over them once they've had a chance to heat through.
When the mushrooms have turned golden, and have softened (about 8 minutes), turn off the heat, and reserve.
Heat the stock in a medium saucepan until simmering.
Heat the butter in a deep skillet, over medium heat.
Add in the onion & garlic to the skillet, cooking & stirring for about 3 minutes, until translucent.
Add in the orzo, and stir, cooking, until it is all glistening from the oil, about 2 minutes.
Add in the stock, about a cup at a time, stirring gently until all the liquid is absorbed.
Just before you add in the last cup of stock, add in the mushrooms and thyme leaves.
Then add in the rest of the stock, and continue cooking until the orzo is tender.
If you need to add a touch more water to finish cooking the orzo, just add in about ¼ c of hot water.
Just before serving, stir in the grated parmesan and the final tablespoon of butter.
Serve immediately & enjoy!