Oven Roasted Oyster Mushrooms

Ingredients

1 lb. Oyster mushrooms
3 Tablespoons extra virgin olive oil
3 Tablespoons butter (optional)
1 teaspoon sea salt
Fresh ground pepper, to taste
A few sprigs of rosemary (optional)

Method:

1. Preheat oven to 375ºF.
   Line a baking sheet with parchment paper.
2. Cut off the stem (about ½" to 1") of each oyster mushroom, and then cut into strips lengthwise about ½ wide. (see video for exact directions).
3. Place the cut mushrooms onto the prepared baking sheet in one single layer.
4. Drizzle extra virgin olive oil over the mushrooms.
(And if you like butter, cut cold butter into small cubes and place over the mushrooms, here and there.)
   If you like rosemary, then place a few sprigs on top.
5. Season with sea salt and fresh ground pepper.
6. Place into oven and baked for about 15 – 20 minutes, until mushrooms are brown around the edges.

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