

## **Grilled Matsutake**

<http://userealbutter.com/2017/10/09/grilled-matsutake-recipe/>  
from *Earthy Delights*

3-4 small to medium fresh matsutake, cleaned  
1/4 cup soy sauce (use tamari for gluten-free version)  
1/4 cup mirin

Combine the soy sauce and mirin in a ziploc bag. Cut the mushrooms into 1/4- to 1/2-inch thick slices. Place mushroom slices in the bag with the marinade. Squeeze out any excess air from the bag and seal. Shake to spread the liquid around the mushrooms. Marinate for 20 minutes. Heat grill to medium-high. Grill 4-5 minutes each side until the edges are browned. Serves 2-4.