

## Soy Sauce Braised Wild Mushroom Noodles

<http://userealbutter.com/2017/05/15/soy-sauce-mushroom-noodles-recipe/>  
from [The Woks of Life](#)

6 large dried shiitake mushrooms  
8 oz. oyster mushrooms, roughly sliced if they are large  
8 oz. beech mushrooms, bottom trimmed (the large mass they are growing from)  
3 tbsps vegetable oil  
4 shallots, finely chopped  
3 green onions, white chopped, green parts julienned  
1 1/2 tbsps mushroom flavored dark soy sauce  
3 tbsps light soy sauce  
1 tbsp sugar  
dried shiitake mushroom soaking liquid + enough water to equal 2 1/2 cups  
wheat noodles of your choice  
1/2 tsp sesame oil  
salt to taste

Rehydrate the shiitake mushrooms in hot (just boiled) water for 30 minutes. Squeeze the mushrooms of their liquid, but reserve all of the soaking liquid. You may rinse the mushrooms under clean water and remove any debris if they are especially dirty, and squeeze them dry again (but don't save this rinse water). Trim the stems off and julienne slice the mushrooms.

Heat the oil in a large sauté pan or wok over medium heat. Add the shallots and onion whites. Stir fry until the shallots are translucent. Turn the heat to high and add all of the mushrooms. Don't stir them, just let them cook until they begin to brown where they touch the pan. Stir and let the other sides brown. If the mushrooms produce any liquid, let it all cook off. Reduce the heat to medium and add the soy sauces, sugar, and the mushroom liquid (plus any additional water to equal 2 1/2 cups). Cover and simmer for 20 minutes.

While the mushrooms braise, bring a pot of water to a boil and cook your wheat noodles until done. Drain and set aside. When the mushrooms are done simmering, add the noodles to the sauce with sesame oil and the green onions. Toss together. Season with salt to taste. Serves 4-6.