

## 30 Magical, Mouthwatering Mushroom Recipes

Allyson Dickman · Nov 15, 2022

Sure, they *technically* are grown from fungus, but that's no reason to shy away from a 'shroom! Mushrooms are crazy versatile — set aside their many nutritional benefits (they're immune-boosting, full of antioxidants, and packed with Vitamin D), the real magic is in their flavor. Eat them as a filling topping on salads and [pizza](#). Serve them stuffed, sliced, grilled or fried on their own. Now a new book [Cooking With Mushrooms: A Fungi Lover's Guide to the World's Most Versatile, Flavorful, Health-Boosting Ingredients](#) by Andrea Gentl (Artisan Books 2022) will have you eating them every night of the week. The recipes are \*that\* good. Here are three of our favorite from the book, plus a slew of tried-and-true mushroom recipes from our team and friends in the 'Co.



### Mushroom Risotto

We love this recipe from our friends at [Baldacci Vineyards](#) too. Pair it with their fruity and dry sparkling after you cook with it!

#### INGREDIENTS

- 1 cup arborio or carnaroli rice
- 2-3 cups chicken stock
- ½ cup [Baldacci Pops sparkling wine](#)
- 2 oz prosciutto, sliced and diced
- 8 oz cremini mushrooms, sliced or diced
- 1 small yellow or white onion, diced or minced•3-4 cloves garlic, crushed
- 2 oz parmesan cheese, grated
- 2 oz fontina cheese, grated
- Salt and pepper to taste

#### DIRECTIONS

1. Sauté mushrooms in butter until cooked thoroughly and set aside.
2. Over low heat, add a tablespoon (or two) of olive oil, and cook onion until translucent.
3. Add garlic and cook for another minute
4. Turn up heat, add rice and cook for a minute or two. Be sure to stir with a spatula, so the garlic doesn't burn.
5. Add sparkling wine.
6. Add a cup or so of chicken stock to cover the rice. Stir regularly. When stock comes to a boil, turn heat down to low and let simmer. Continue to monitor level of stock and texture of rice. Add stock as needed.
7. When rice is close to finished, add mushrooms and prosciutto. About a minute before risotto is done, stir in cheese until melted. Season with salt and pepper.
8. Top with a little parmesan, if you like.
9. Plate it and serve it. Enjoy!