

Summer Supper Club



featuring Tara Thomas

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CHERRY BOMBE X FREE PEOPLE

RECIPE

with Tara Thomas

Barbecue Fig Leaf Wrapped Maitake Mushroom

- 1 lb of Maitake Mushroom
- $\frac{1}{2}$ cup high heat oil + $\frac{1}{4}$ cup for basting during the BBQ
- $\frac{1}{4}$ cup of rice vinegar or white wine vinegar
- 3 cloves of garlic, thinly sliced
- 1 tbsp coriander seeds
- 1 tbsp extra virgin olive oil
- 10-12 fig leaves with stems trimmed
- Kitchen twine

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← Divide Maitake into fist sized pieces and place in a casserole dish



pour olive oil into vinegar while whisking.



Brush onto each piece
Set aside for 15 minutes or cover and refrigerate overnight!



cut 18 inch stripes of twine



↑ Lay strings 1.5" apart, parallel
Place one fig leaf on top.
Place mushroom on top of leaf
Brush with olive oil and dust with flakey sea salt



Fold fig leaves and tie



Place on a greased hot grill on medium heat.
Baste with high heat oil to keep leaves from burning and becoming greasy.
Cook for 15-20 minutes

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