

Cumin-Flavored Mushroom Salad

Submitted by Janet Esperson
Serves 4-6

This is one of the most delicious mushroom salads I have ever eaten, combining wild and cultivated mushrooms, slivered red peppers, and a touch of cumin. The salad can be made in advance—the lemon juice keeps the mushrooms from turning dark—but don't keep for more than a couple of hours or the mushrooms will lose their crispness.

Ingredients

- ¼ lb cultivated mushrooms, stems trimmed, brushed clean
- ¼ lb wild mushrooms such as puffballs or boletus (suitable for eating uncooked), stems trimmed, brushed clean (if unavailable, omit and double the amount of cultivated mushrooms)
- ½ fresh red pepper, in julienne strips

Dressing

- ¼ c fruity olive oil
- 2 Tbsp fresh lemon juice
- 1 clove garlic, mashed to a paste or put through a garlic press
- 1 Tbsp minced parsley
- ¼ tsp freshly ground cumin
- Salt
- Freshly ground pepper

Directions

Leave the mushrooms whole if they are small; otherwise, cut in halves or quarters. Trim the light, fleshy interior from each of the red pepper strips. Combine in a bowl with the mushrooms. Whisk the dressing ingredients and fold gently into the mushrooms. Marinate for at least 1 hour and serve at room temperature or chilled.