

Seared Mushrooms

- 2 garlic cloves, finely chopped
 - 2 Tbsp. plus ½ cup olive oil
 - 2 8-oz. maitake or oyster mushroom cluster, cleaned, halved through the stem
 - Kosher salt and freshly ground black pepper
1. Combine garlic and 2 Tbsp. oil in a small bowl.
 2. Heat remaining ½ cup oil in 2 large skillets over medium-high heat. Season mushrooms with salt and pepper.
 3. Cook each mushroom, cut side down, in a skillet, pressing to flatten once they begin to soften, until golden and crisp, about 3 minutes per side.
 4. Reduce heat to low. Drizzle garlic mixture around mushrooms and cook until garlic is golden, about 1 minute; turn mushrooms to coat.
 5. Serve with your favorite spices or sauce. (Bon Appetit recommends a leek rémoulade.)

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