

King Oyster Martini

Makes 1 cocktail

2 oz. vodka

½ oz. fino sherry

½ oz. mushroom brine (see below)

Pickled king oyster mushroom disk for garnish (see below)

Add the vodka, sherry, and brine to an ice-filled cocktail shaker and shake well to chill. Double strain through a cocktail strainer and mesh cone strainer into a chilled Martini glass and garnish with a skewered king oyster disk.

Pickled King Oyster Mushrooms

Makes approximately 5 cups

3 cups king oyster mushrooms cut into ¼" disks

2 cups water

1 cups white vinegar

½ cup sugar

2 tablespoons salt

1 tablespoons mustard seed

½ bunch thyme

3 bay leaves

1 ½ teaspoons allspice

¾ teaspoons cloves

Blanch mushrooms in salted water for one minute, then transfer to a bowl of ice water to stop them from cooking. Use a slotted spoon to allow water to drain before transferring mushrooms to a heat proof container. Next, bring remaining ingredients to a boil in a medium saucepan. One boiling, pour over mushrooms and cover. Move to the refrigerator once cool and allow to sit overnight. Will keep for up to one month.

Last of Words

Makes 1 cocktail

½ oz. gin

½ oz. Faccia Bruto Centerbe (or Green Chartreuse)

½ oz. Kirschwasser (preferably Schladerer)

½ oz. beech mushroom and citrus cordial (see below)

2 oz. dry sparkling wine (like prosecco)

1 oz. club soda

Beech mushroom cluster for garnish

Add the gin, Centerbe, Kirschwasser, and cordial to an ice-filled cocktail shaker and quickly shake to chill. Strain over fresh ice in a wine glass and top with sparkling wine and club soda. Garnish with a beech mushroom cluster.

Beech Mushroom and Citrus Cordial

Makes approximately 3 cups

8 lemons, peeled

1 ½ cups sugar

300 g beech mushrooms

2 cups lime juice

Peel 8 medium-sized lemons trying to remove as little of the white pith as possible. Place peels in a bowl along with sugar and muddle to release the peels' oils. Cover and let sit overnight at room temperature.

The next day, use a rubber spatula to scrape the peels and sugar into a medium saucepan along with the beech mushrooms and lime juice. Gently heat to a simmer stirring every few minutes to help sugar dissolve (do not let it boil). Turn off the heat and allow it to cool to room temperature. Cover and refrigerate overnight to allow it to infuse.

The next day, strain out lemon peels and beech mushrooms, being sure to try and squeeze as much liquid from them as possible. Discard the peels and mushrooms and pour the cordial into an airtight container. Will keep in the refrigerator for approximately 2 weeks.

Shiitake Old Fashioned

Makes 1 cocktail

1 ½ oz. bourbon

½ oz. sesame-washed bourbon

½ oz. shiitake-demerara syrup (see below)

2 dashes Angostura bitters

Orange peel, cherry for garnish

Add all ingredients to an ice-filled mixing glass and stir until well-chilled. Strain over a large cube in a rocks glass and garnish with a skewered cocktail cherry. Express the oils from the orange peel over the glass and drop the peel in the glass.

Sesame-washed bourbon

Makes approximately 1 cup bourbon

1 oz. sesame oil

1 cup bourbon

Add ingredients to a food safe container and stir well to incorporate. Cover and move to the freezer and allow to sit for 48 hours, until the oil has frozen and risen to the top of the liquid. Remove the frozen oil and discard. Pass the remaining bourbon through a cheesecloth-lined strainer to remove any residual sesame oil. Will keep in the refrigerator for one month and in the freezer for longer.

Shiitake-Demerara Syrup

Makes approximately 3 cups
2 cups demerara sugar
2 cups water
3 cups shiitake mushrooms

Bring the water and demerara to a boil over medium-high heat. Pour over the shiitakes and allow it to cool to room temperature. Cover and refrigerate overnight to allow it to infuse. Strain out and discard the mushrooms before moving the syrup to the refrigerator. Will keep for approximately 2 weeks.

Beechfront View

Makes 1 drink
1 ½ oz. Beech mushroom and citrus cordial
½ oz. lemon juice
3 dashes of Poi Dog Chili Peppah Water
2 oz. club soda
Chili-lime salt rim

Use a lime wedge to wet the outer edge of a rocks glass. Pass the glass through the chili-lime salt rim (see below) to coat the rim of the glass. Add the cordial, lemon, and chili peppah water to an ice-filled cocktail shaker and shake until well chilled. Strain over fresh ice in the rimmed glass and top with 2 oz. club soda.

Chili-Lime Salt Rim

Makes approximately ½ cup
½ cup Maldon salt
1 tablespoon Tajin chili-lime seasoning

Lightly crack Maldon salt with a spice grinder or mortar and pestle. Add one 1 tablespoon Tajin to cracked salt. Stir to incorporate and store at room temp.

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