

Mushrooms Teriyaki

1 small onion peeled and chopped
2 tablespoons oil
1 large red pepper washed patted dry and julienned (sliced thin into strips) finely
3 tablespoons teriyaki sauce
1 clove garlic crushed or finely chopped
1 teaspoon ginger finely chopped
3/4-1 teaspoon salt
30 medium mushrooms cleaned and patted dry

Directions:

Take your chopped onion and sautee in the oil in a pan. When the onion gets medium yellow, add the sliced red pepper and continue to sautee about 3-4 minutes or so, pepper should look a bit wilted. Add the teriyaki sauce, garlic, ginger and salt and stir all about for about 2 more minutes. Add the mushrooms all at once and cook, stirring for about 3-4 more minutes or till mushrooms get a light brown color, cook down a bit (just a bit!!) and are coated with the sauce. Remove pan from heat and serve hot or cold to hungry mushroom lovers.