

HAZEL DELL MUSHROOMS



Family-run Colorado mushroom farm

Oyster

This light grey, fluted shaped mushroom grows in clusters. It is tangy when raw and mild when cooked and has a slightly chewy texture. It is an excellent component of soups or stir-fries. Oyster mushrooms are common throughout the US, typically growing on dead hardwood trees. Code 837



Shiitake

These mushrooms have a distinct and slight smoky flavor. They adapt well in many dishes. The whole mushroom is edible, caps and stems. They're good in soups, sautés, stir fry, pizza, risotto, burgers and kabobs. They are a staple in many Chinese recipes. Code 836



Lion's Mane

This ivory colored, cauliflower looking ball has a fragrant aroma and a seafood-like texture when it is cooked. Also known as "Bear's Head", it sometimes looks like a brain. Good for sautéing or in any dish calling for mushrooms. Code 841



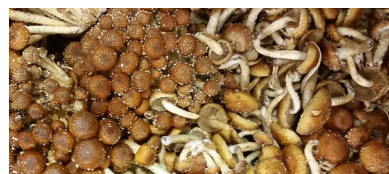
Portabella/Crimini

This is the same mushroom; the only difference is the size. It is a more flavorful version of the common white button mushroom. Toss in a vinaigrette and grill, slice and sauté, or use in any common mushroom recipe. Also, they are great served raw. Code 838



Cinnamon Cap

These are small bright orange mushrooms that grow in clusters. They have a nutty flavor and a crunchy texture. No need to chop or slice. Simply cut free from the cluster and use. Great sautéed! Code 840



Royal Trumpet

This firm, meaty oyster is often used in place of many proteins. They have thick, meaty stalks and caps that hold up well to cooking. The flavor is mild and elegant, yet savory. Royal Trumpets can be steamed, grilled or sautéed. These mushrooms are also known as King Trumpets. Code 839



Variety Pack

This mix is the perfect chef's pack. There are 3-4 varieties in each 5lb box, which may include shiitake, oyster, lion's mane, cinnamon cap, royal trumpet, and oyster). Code 835



Chris Utterback, the mushroom farmer

For over thirty years, Chris Utterback has been growing mushrooms. Initially, he oversaw Dole's mushroom division. After three years, he began growing his own exotic mushrooms, which eventually became the famous Hazel Dell mushroom farm located in Ft. Collins, CO.

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