

magic mushroom powder

Makes 2 cups

RECIPE ADAPTED FROM: Author, Michelle Tam

PREP TIME: 5 minutes

- 1 ½ oz dried porcini mushrooms
 - 1 cup kosher salt or coarse sea salt
 - 1 ½ Tbsp red pepper flakes
 - 1 Tbsp dried thyme
 - ½ Tbsp freshly ground black pepper
-

NOTE

Sprinkle this umami-packed seasoning salt on anything to make it delicious!

USING a food processor or high-speed blender, pulse the dried mushrooms a few times to get them into smaller, more even sized pieces. Make sure the lid is on very tight and blend until you get a fine powder. Let it settle for a few seconds before you remove the lid. You could also use a coffee or spice grinder, you would just need to do this in several small batches.

IN a large bowl, combine the powdered mushrooms, salt, red pepper flakes, dried thyme and freshly cracked black pepper.

STIR well to mix thoroughly, ensuring all spices are evenly distributed.

