

## Shiitake and Cucumber Chow Chow

Yield: a lot

Amt.	Meas.	Ingredient
4	Lb	Shiitake mushroom, cleaned
2	tbsp	Soy sauce
1	tbsp	Sesame oil
2	tbsp	Olive oil
4	Lb	Cucumber, peeled, seeded, diced
1	Lb	Carrot, peeled, diced small
8	Oz	Red onion, peeled, minced
2	ea	Jalapeno, cleaned and diced small
4	cup	white vinegar
1	cup	sugar
3	tbsp	salt
½	cup	Grated fresh ginger
2	tbsp	Chopped fresh garlic
1	tbsp	Red chili flake
1	tbsp	Sesame oil
1/2	cup	Chopped fresh cilantro

### Method:

1. Clean and chop the mushrooms. Toss with soy sauce, sesame oil and olive oil.
2. Spread the mushrooms on a baking sheet and place in a 375° oven.
3. Roast 30-45 minutes, turning occasionally, until mushrooms begin to dry on edges.
4. In a sauce pot, mix vinegar, sugar, salt, ginger, garlic, red chili and sesame oil. Bring to a boil over medium heat. Simmer for about 8 minutes or until sugar is all dissolved.
5. Place the cucumber, carrot, red onion and jalapeno into a large mixing bowl.
6. When mushrooms are done, add to mixing bowl.
7. Pour vinegar over mixture over the vegetables and mix together.
8. Serve with roasted meats or on sandwiches or hot dogs or wherever a little flavor is needed.
9. Can in jars or keep refrigerated for up to two weeks.