



2006 NMMS "Bill Jarmie" FORAY in LOS ALAMOS

Also known as the "tastiest" foray



Libba Campbell with the help of Spencer whipped up some delightful dishes and is sharing her recipes



Cream of porcini soup

10 14-oz. cans chicken broth
2 quarts heavy cream
Fresh Boletus edulis (porcini) approximately 1-2 quarts, chopped
Approximately 6 oz. sweet late harvest white wine—Sauternes or Beerenauslese

Freshly grated nutmeg
Unrefined sea salt
White pepper
1 large fresh bay leaf, if fresh is not available use 2-3 dried ones.

Empty the canned chicken broth into your soup pot. Add bay leaf. Remove the stems from the mushrooms, add them and cook at least 1 1/2 hours, until all the flavor is cooked out. Let cool a bit then remove stems and bay leaf - discard. Add the chopped caps (including the sponge layer). Bring to a simmer and cook about 20 or 30 minutes. Add the wine, stirring, and a few minutes later add the heavy cream. Stir. Season to taste with the salt, nutmeg and white pepper. Cook a bit more. If it seems flat, add a bit more white wine and/ or salt. Keep tasting until the seasoning is as you like it. Stir occasionally to prevent from sticking, especially if not serving immediately. Note: the nutmeg and pepper should be subtle.

Yields: 7 quarts.

Clavariadelphus Truncatus (Club coral)

With sliced pears

Sauté sliced pears in butter.
Add chopped mushrooms.
Sauté until nearly dry.
Add sweet white wine.
Add touch of salt.
Sauté until 3/4 dry.
Add fresh tarragon.
Stir until just cooked.
Serve immediately.

Hypomyces lactifluorum (Lobster mushroom)

Sauté for at least 20 minutes until crisp in either butter or olive oil.
Salt to taste and serve.

Chanterelles

Sauté chopped garlic in butter.
Add chanterelles & cook until dry.
Add sweet white wine & salt.
Cook until nearly dry & serve.

Amanita Caesarea (Caesar's mushroom)

Sauté chopped shallots in butter until done.
Add chopped mushrooms.
Sauté until tender.
Add heavy cream.
Cook down.
Add chopped basil & salt to taste.

Tricholoma flavovirens (Man on horseback)

Sauté mushrooms in butter.
Add salt, cream, white pepper, & nutmeg.
Add chopped chives.
Serve on pretty plate.



Bruce Trigg served his signature dish of boletus, sour cream and dill.



Barbara Marigold with the help of Roddey Cohn conjured up some tasty dishes.

Anticipation
Choosing
Tasting in progress
Hmm,hmm good!

