

Mushroom Fondue

1 lb. pheasant back or golden oyster mushrooms, chopped
1 stick butter
1 TBSP lemon juice
2 TBSP minced ramps (wild leek)
1 lb. sour cream
2 TBSP chicken bouillon
2 C. Italian cheese blend, shredded
Salt and pepper to taste
Chips, crackers, or vegetables for dipping

Cook mushrooms in butter. Add all to crock pot and heat to bubbling.

This recipe was created by Chelsea Ewen Rowcliffe of the Mitchell County Conservation Board in Iowa.