



More Morel Recipes

The recipes on this page are taking the morel out of the skillet and to new heights. You'll find some of the finest recipes listed below using the morel to heighten your palette in ways you might not have thought. Morels with pasta, Morel Soup, Creamed Morels and more....so take your time and enjoy!

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Morels in the Skillet
(<http://www.thegreatmorel.com/recipes-2/>)

Morels with Pasta

Preserving Page
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Morels with breakfast

Recipe Links
(<http://www.thegreatmorel.com/recipe-links/>)

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Morels with Stuff...

Sautéed Morels with Wild Turkey Pate & Shaved Spring Asparagus

Appetizer – Serves 4

Have you ever heard the age-old farmers phrase, 'what grows together, goes together?' Well this saying certainly rings true with this easy appetizer that is simple to make, but impressive enough for a fancy dinner party. With fresh wild turkey, asparagus and morel mushrooms, this appetizer is the epitome of Spring in one bite.

For the morels:

1 ½ cups of fresh morel mushrooms

1 clove of garlic, minced

Salt and pepper to taste

For the pâté:

1 wild turkey liver
 1 cup milk
 3 strips of bacon, cut into small pieces
 2 tablespoons of butter
 Half a stalk of celery, finely chopped
 Half a carrot, finely chopped
 One small onion, finely chopped,
 3 cloves of garlic, minced
 1 teaspoon dried thyme
 1/2 teaspoon dried sage leaves
 Salt and pepper to taste
 1/4 cup dry white wine
 1 small crusty baguette

Directions:

For the morels:

Soak the morels in lightly salted water for approximately 15 minutes. Drain and rinse, ensuring to remove as much sand from the mushrooms as possible. In a small pan over medium heat, melt butter and add garlic. When you can smell the garlic (approximately one minute later) add the morels. Cook until there is no longer water in the pan, about 3-4 minutes. Season with salt and pepper to taste. Remove from heat, and set aside for assembly later.

For the pâté:

Place the liver in a small container, and cover with milk. Cover and refrigerate for 24 hours. The milk will draw out any overwhelmingly metallic flavors that liver can sometimes have. Drain liver, and pat dry with clean kitchen towels.

In a medium-sized frying pan, cook the bacon over medium-high heat until crispy. Do not drain the remaining fat from the pan; this is going to add to the flavor and texture of the pâté. Turn the heat down to medium, and add the butter, celery, carrot, onion, garlic, liver and spices. Cook until lightly browned and aromatic, approximately 3-5 minutes. Add the wine, and cover with a lid. Turn the heat to low, and let simmer for 5-10 minutes. Remove from heat, and remove lid. Let cool slightly before adding to a food processor. Process until smooth. Spoon into a container, let cool to room temperature, and refrigerate until fully cool – a couple hours.

Slice baguette on an extreme diagonal for long, dramatic slices. Toast slices. Smear a generous amount of pâté on the bread, and load on as many morels will fit onto each piece (and if some drop off onto the plate, your guests will NOT be unhappy about eating these on their own!). Use a vegetable peeler and shave the asparagus into long, thin strips. Haphazardly top each toast with a few strips of the asparagus for colour and a pop of fresh Spring flavor.

Recipe from Kiki L. who received the recipe award for the May 2018 Recipe Contest. Also check out Maddie & Kiki – The Foraging Sisters (<https://www.facebook.com/MaddieAndKiki>) on their Facebook page and their



(https://i2.wp.com/www.thegreatmorel.com/wp-content/uploads/2018/06/kikil_.jpg?ssl=1)

Sautéed Morels with Wild Turkey Pâté & Shaved Spring Asparagus



(<https://www.thegreatmorel.com/blog/>)

Read these great Blog Posts

The Complete Guide to Preserving Morel Mushrooms

(<https://www.thegreatmorel.com/2020/03/28/guide-to-preserving-morels/>)

Health Benefits of the Morel Mushroom

(<https://www.thegreatmorel.com/2020/03/09/health-benefits-of-the-morel-mushroom/>)

The Great Morel Celebrates 21 Years

(<https://www.thegreatmorel.com/2020/01/28/the-great-morel-celebrates-21-years/>)

The Life Of A Great Morel

(<https://www.thegreatmorel.com/2019/08/25/the-life-of-a-great-morel/>)

Morels in the Various Regions of the US

(<https://www.thegreatmorel.com/2019/04/09/morels-in-various-regions/>)

Those We Teach and Those Who've Taught

(<https://www.thegreatmorel.com/2019/04/28/those-we-teach/>)

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website [MaddieandKiki.com](http://www.maddieandkiki.com) (<http://www.maddieandkiki.com>) and join in their adventures.

(photo courtesy of Kiki L.)

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Sautéed Morels with Cream...

This is a classic French preparation my husband learned years ago from working in a European cuisine restaurant. He is an Executive Chef trained in many styles of cooking. The ingredients are easy to find except for veal stock which must be made by roasting veal bones for hours, perhaps a good chicken stock could be used instead. Enjoy!

Sautéed Morels with Cream

15-20 fresh morels or reconstituted dried, cut in half if large 1 large shallot chopped fine 1 large clove garlic chopped fine 2 TBS butter (best with unsalted) 2 TBS olive oil 3/4 cup chicken stock 1 cup heavy cream salt & fresh ground pepper to taste

Put olive oil in heated pan over medium heat. Add garlic and shallots, stir and sauté until softened but not brown. Add butter until melted then add morels. Stir and cook until mushrooms start to brown, about 4 min. Add chicken stock and cook for 2-3 minutes. Add cream and cook on low until reduced and thickened. Classically served on toast, but the best on grilled New York Strip steaks.

Our recipe for grilled steaks

2 steaks of choice-we prefer New York Strips 4 TBS A-1 or any bottled steak sauce 4 TBS Worcestershire 4 TBS Soy 1 large garlic clove crushed or diced A few shakes of McCormick Montreal Steak seasoning (in the spice department) a few dashes of Tabasco if desired

Mix all ingredients in ziplock bag, add steaks and marinate in refrigerator for at least an hour. Cook over hot grill to desired doneness. Remove and cover with foil for a few minutes, this insures a juicy steak! Plate up and serve with morel mushroom and cream sauce. Heaven!

Courtesy of Linda C (photo courtesy of Country Kitchen Magazine

(<http://www.countrykitchenmag.com/>))

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A unique and amazing utilization...

Last year I had a fantastic morel hunt. Even giving some away and eating till I was bloated, I was faced with a preservation dilemma.

(<https://www.thegreatmorel.com/shop/>) for this and other really cool morel gear!

Quick links....

The Morel Store

(<https://www.thegreatmorel.com/shop/>)

Sightings – Maps

(<https://www.thegreatmorel.com/morel-sightings/>)

Articles and Posts

(<https://www.thegreatmorel.com/blog/>)

Frequently Asked Questions

(<https://www.thegreatmorel.com/faq/>)

False Morels

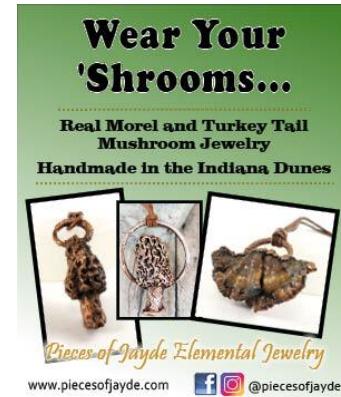
(<https://www.thegreatmorel.com/false-morels/>)

Growth Cycle

(https://www.thegreatmorel.com/growth_cycle/)

Social Media

(<https://www.thegreatmorel.com/more/>)



(<https://www.etsy.com/shop/PiecesofJayde>)

Popular Pages...

Morel Mushroom Sightings - Maps

(<https://www.thegreatmorel.com/morel-sightings/>)

Here's the story of what I did (it's the RESULT that make this unique).

- 1. Cut in half lengthwise and clean (dollar store nylon brush slightly larger than a toothbrush), using as little water and scrubbing pressure as possible.
- 2. Large ones get cut in half lengthwise again.
- 3. Standard home dehydrator, 12 hours minimum.
- 4. When thoroughly dry, store in airtight kitchen cannister.

RESULTING USAGE:

Went on a week-long canoe trip three months later. While sitting around the campfire drinking beer, we placed large pinches of dried shrooms between our cheeks and gums (like a baseball player with chewing tobacco). And just left 'em there.

It takes awhile, ten minutes or so, for your saliva and the heat of your mouth to rehydrate the shrooms to where they start releasing their flavor, but once the process gets going... WOW! More than an hour of continual, INTENSE shroomy goodness per "chaw."

We actually stopped drinking beer so as not to attenuate the taste experience (and getting me to stop drinking beer in camp usually requires a gun and a badge).

Note well: You must resist the temptation to use your teeth... what we have here is time-released shroom juice.

Courtesy of Craig

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A news Story with recipes...

A online-news paper article which was written by Melanie Csepiga, a freelance writer associated with The Northwest Indiana Times. It is a story she wrote on Morels for the paper's Food feature page. Very well written with some excellent recipes. Thanks Melanie and NWI Times for allowing The Great Morel to share it with others. [Click Here](http://www.thetimesonline.com/articles/2003/04/09/features/food/ec2ba66e36cf6f8e86256d01006605d0.txt) (<http://www.thetimesonline.com/articles/2003/04/09/features/food/ec2ba66e36cf6f8e86256d01006605d0.txt>) to read.

Courtesy of Melanie

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Spring Morels & Pork in an entrée

for two people, you'll need:

1 pound pork cutlets, cut very thin
2 cups morel mushrooms
1/4 cup butter
1/4 cup dry white wine
1 cup of your favorite brown sauce to taste
salt and pepper

sightings/

Welcome to The Great Morel
(<https://www.thegreatmorel.com/>)

5 Tips for Finding More Morels
(<https://www.thegreatmorel.com/5-tips-for-finding-more-morels/>)

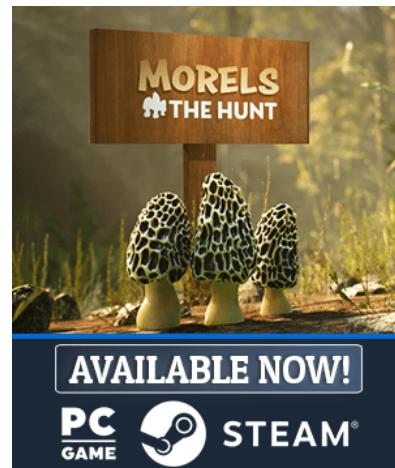
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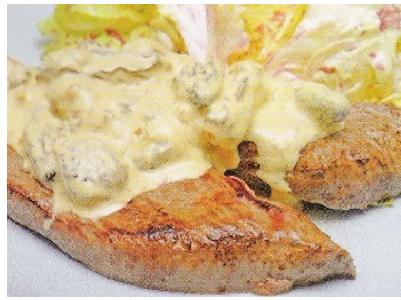
2020 Morel Sightings Gallery
(<https://www.thegreatmorel.com/2020-morel-sightings-gallery/>)



(https://store.steampowered.com/app/1156590/Morels_The_Hunt/)

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Take your pork cutlets and trim the fat off and pound them out. Melt the butter in a saute pan and add the cutlets and mushrooms. Sauté two minutes, then add the white wine and cook 30 seconds. Add the brown sauce and finish with a little whole butter.



I would serve a Michigan wine with this that has a slight hint of sweetness. Try the Chateau Grand Traverse Dry Riesling. It's a marriage made in heaven. The "truffles of the north" are beckoning. Hike thee to the woods. And as always, a good cook appreciates nature and what it has to offer.

*P.S. A good book to learn further about morels in this area is by Michigan author, Nancy Smith Weber and her book **A Morel Hunter's Companion**.*

(above photo courtesy of Allen from www.EatingOutLoud.com
(<http://www.eatingoutloud.com/2009/05/morel-mushroom-hunting.html>))

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Morels with Cream...

Recipe: About 15 fresh morels, rinsed well and cut in half lengthwise 1 large shallot, peeled and minced 1 clove garlic, peeled and minced 2 tbsp. olive oil 2 tbsp. unsalted butter 1/2 cup chicken stock Truffle salt and freshly ground pepper to taste 3/4 cup heavy cream

Heat heavy pan over medium heat. Add olive oil, then shallots and garlic and sauté briefly. Add butter and heat until melted. Add the morels, stirring and cooking until they begin to brown and release their moisture (about 5 minutes). Add chicken stock and cook for about 3 minutes. Stir. Add cream and continue heating on low until reduced and thickened slightly.

Serve over pasta (I used fresh linguine) or perhaps sautéed or poached chicken breasts.

Serves 4

Courtesy of Claire Walter (mailto:cmwalter@claire-walter.com) – Claire is a Colorado-based, award-winning travel, food and sports writer who was just bitten by the blogging bug late in 2006. You can **click here** (<http://culinary-colorado.blogspot.com/2008/05/magnificent-morels.html>) and check out her Blog called **Colorado Culinary** (<http://culinary-colorado.blogspot.com/>)

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Fish and Shrooms...

“Hey, hey, great site!

I usually time my hunting to the lilacs across the street from me. When the flowers get ready to pop it's time for me to hop. Typically, the 2nd or 3rd week in May. The morels I see most are of the esculenta and deliciosa (creamy colored) variety although I have harvested the black and crassipes. Got over 30 in an hour last spring, WOW! Since I'm in central and not the hotbed area in SW Wisconsin, it was a banner day. Get ready, the time of joy approaches.”

Recipe: Walleye filet in a glass bread pan, well seasoned. Morel halves with garlic powder on top. Shave liberal amount of good Wisconsin butter on top and cover with foil. bake 35-40 min. at 350. Wash down with Point Special beer and hope heaven will be this good!

Courtesy of Larry Steinke (mailto:larsandt@wctc.net)

(above photo courtesy of Allen from www.EatingOutLoud.com (<http://www.eatingoutloud.com/2009/05/morel-mushroom-hunting.html>))

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Budapest Express Morels and Trout...

“Hey Shroomr's, Got a cabin in N. Mich. but don't need to go there for Morels, got a small farm I live on here in SE Mich. (45 mi W/SW of Detroit), Have picked my 3rd grocery bag of them in two weeks, some 5 inches (after the stalk, that is the flower itself) and about 10 of them 3.5" in dia. Don't need the 5 hour drive to eat like a king, get them every year, but this year is big. I do go there for trout and Walleye, which are great with the big M's. A lovely young couple who help us here at the old place, are from Hungary, we made the M's the following way last nite.”

Recipe: Eggs, stirred raw, salt /pepper. We ground up some paprika , dried from last year We grew them from seeds they brought from Hungary, mixed the paprika powder in (this is the real stuff ,so you have to be careful, very potent), picked some very young wild garlic from edge of pasture, fried just a little , mixed the half cooked garlic pieces into the egg and paprika combo, dredged the Ms in the mix, put the egg coated Ms in a bag of plain white flour, Popped about two dozen big ones sliced in half length wise into about 1-1/2 inches of Wesson Veg oil, and some xtra virgin olive oil, very hot, not smoking, cook 2-3 minutes max, we ate with fresh native rainbow we brought back frozen that I caught in Patagonia district of Chile in Feb. (that is another story , talk about paradise), This was a Budapest Express M/fish dinner

Courtesy of John in Michigan

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Morels and Steak...

"There are plentiful methods by which one may enjoy the most famed fungus of the north woods, the morel.

Yet by far the best way to prepare morels for an unforgettable meal remains that used to produce what I call simply "My Yearly Dinner." I've hunted shrooms since before I



could walk (Mom and Dad would carry me piggyback through the woods). And every year, the meals we would prepare using our morel bounty consisted of more or less the same elements. Emerging as a seasoned shroomer myself, I later narrowed this meal down to the perfect treat. It's a ten-step process that's very tricky (yeah, right), so read carefully..."

1. Grill 16 oz., high-quality steak (e.g., porterhouse or better): 2 minutes on one side, 2 minutes on the other. (Soy sauce, garlic powder and pepper marinade optional). Done. Yes, xxx-rare IS the best steak you can get. No A1 or other atrocities allowed. Must use charcoal-fueled grill, no electric contraptions or range top cooking will do.
2. Sauté cleaned and lengthwise-sliced morels in large skillet with copious amounts of "real" butter. Margarine not acceptable. Only the real deal for this five-star meal. Sauté for a good 8-10 minutes. Save the juice to splash over the steak later.
3. In a separate pan, sauté those wonderful wild leeks (sliced) you found alongside your morel harvest using more "real" butter and a couple sprinkles of sugar to caramelize them. It's phenomenal. Trust me.
4. Steam fresh, springtime, locally grown asparagus for approximately 6 minutes or until bright green – do NOT overcook, lest they turn to mush. Top with (you guessed it) "real" butter.
5. Boil locally grown potatoes for 10-15 minutes (skins on), mash in mixing bowl with 1/2 & 1/2, MORE "real" butter, sour cream, a sprinkle of garlic powder, pepper and a handful of your remaining stock of wild leeks (minced). Whip using hand blender.
6. Place your glorious steak on your finest shroon-eatin' plate (I use one I painted myself and had glazed and fired). Don't forget to splash on some of that residual shroon juice.
7. Scatter the luscious morels and leeks all over the top of the steak. Don't be shy. Stack 'em high.
8. Gingerly and neatly position the scrumptious asparagus next to the steak (I prefer that all the heads point in the same direction and to stack them like Lincoln logs — I know, I need help).
9. Place a healthy-sized dollop of mashed potatoes between the steak and asparagus. No gravy allowed (kills the taste sensation of the morels) — besides, they're spectacular just as they are, using this recipe.

10. Devour the entire ordeal (using salt at your discretion or, in my case, with little-to-no discretion), chasing with an ice-cold beer; collapse in a heap for 8-12 hours; load up your mesh onion bags; and head out again the next day for a repeat!!!

PS – In order to hunt successfully the next day, you must snap your walking stick in half and toss it into the woods as you leave as a sacrifice to the Mushroom Gods of the Woods. Otherwise you'll get skunked the next day. Trust me, they're watching you.

Courtesy of *LTBNorthern Michigan*

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Morels and Wild Turkey...

“It doesn’t really matter how you cook either one, but I always try to eat my Morels with a freshly harvested wild turkey. Most of the Morel hunters in Tennessee find their shrooms while they are chasing gobblers through the woods. Here’s my favorite recipe....”

[Deep fried Wild Turkey and sauteed Morels](#)

Pluck your turkey (after scalding) Inject your turkey with Cajun butter (16 oz) and rub cajun seasoning salt over whole turkey. Heat peanut oil to 375 degrees in a deep pot that will hold a turkey and 4 or 5 gallons of peanut oil. Fry about 3 minutes to the pound once oil has reached 375. Most wild turkeys will weigh between 10 and 15 pounds dressed and plucked. Keep your oil at a constant temperature. Saute morels in butter and soy sauce. Add a dash of the Cajun turkey rub.

Courtesy of Keith S (<mailto:KSGOVOLS@aol.com>) – Kingston Springs, TN

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Morels and Asparagus...

Morels fried in lots of butter, salt & pepper to taste Fresh Asparagus tips cooked until tender Crisp Fried Bacon Slices Poached eggs Hollandaise Sauce

On plate arrange in order listed below:

1. Fresh cooked asparagus tips
2. Fried morels in butter
3. Crisp bacon slices
4. Two poached eggs
5. Cover with lots of Hollandaise Sauce

It is great.

Courtesy of Susan (mailto:BSMGrp@aol.com)

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Another Morels and Asparagus...

Spring morels and fresh spring asparagus, the two are a marriage made in heaven.



1. Just slice up your morels, asparagus and some garlic
2. sauté the mushrooms for a bit first in the butter and garlic.
3. then add the mushrooms and saute quickly until asparagus is just done.

Throw it on a plate, splash with a bit of lemon and fresh cracked pepper. That's it.

It's truly the best thing you will ever encounter!

Courtesy of Nils F (mailto:nilsf@shaw.ca)

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Morel and Bacon Appetizers...

"I am fortunate enough to live on the south east slope of Mt. Adams in Washington State. Every year I pick enough morels to fill my belly and my freezer and also share with my friends. During the winter holidays we often have morels broiled with bacon for Hor d'oeuvres."

It is simple...you need a bunch of shrooms the size of your thumb or larger some good maple cured bacon, tooth picks and brown sugar.

Wrap the shrooms with bacon and pin with a tooth pick. Place on cookie sheet and broil till bacon is done. Turning them over at least once to insure bacon is fully cooked. When done pull from oven and sprinkle with brown sugar.

Enjoy...

Courtesy of Todd (mailto:stonecutter@gorge.net) – near Mt. Adams, WA.

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Morels in Sweet Red Wine...

10 hand size morels 1 stick of butter 1/2 cup sweet red wine 1 cup warm water 1/4 cup flour 1/2 tsp salt 1/2 tsp fresh pepper 1 tsp garlic – chopped fine

– Add a little of the water at a time to the flour – stirring completely until all the water is added – no lumps – Add salt and pepper – Slice the morels in quarters – Dry thoroughly – Fry them until tender in butter and garlic – When tender take out the mushrooms (you now have all the water the mushrooms released in the pan) – Reduce the stock until thick – Turn up the heat to high – When the stock is boiling hard quickly add the red wine stirring to loosen up any particles that may have stuck. – Lower the heat and once again, reduce the stock. – Add flour / water mixture and stir until thick

Enjoy the food!

Courtesy of Debby and Ken R (mailto:dafellows2001@yahoo.com) – near Porter Corners, NY

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Morels and Beer....that's right BEER!

I'm a pretty basic guy so my methods are pretty basic, but I love using my cast iron skillet (still available at Farm & Fleet) with a huge hunk of butter.

After soaking them in salt water and cutting them in half I throw them in...then you take some beer (probably from that one you are drinking in celebration of your find) and put just a couple of splashes in (Heineken is best), then sprinkle some seasoning salts, and a just a bit of hot sauce and cover. Turn, stir, or whatever, now and then, (don't forget to drink your victory beer too). I leave them on for about 20 minutes or so on a medium heat. Serve with anything and enjoy!

Courtesy of Scott (mailto:srbader@coldwellbanker.com) in Door County, WI

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Morels and Nachos

Saute an onion in butter. Season with season salt and a bit of garlic powder and fresh ground black pepper. Place nacho chips in a large 12" X 18" cake pan and cover with your favorite cheese. Bake until the cheese is melted and chips are warmed. Toss a

liberal amount of morels into the fry pan with the onions.

Enjoy the heavenly aroma whilst cooking. When done, drain the excess liquefied butter then dump the 'shroom and onion mix in with the nachos. Add tomatoes, scallions, chilies and olives. Dig in!

Courtesy of Larry

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Stuffed Morels...

- 1 doz. medium size morels
- 1 can (8oz) flaked crabmeat
- 1 egg, beaten
- 1/4 cup salad oil
- 2 tbl mayonnaise
- 2 tbl chopped sweet onions
- 2 teas fresh squeezed lemon juice
- 1/2 cup of seasoned bread crumbs
- 2 tbl melted butter or margarine

In a bowl combine crabmeat, egg, salad oil, mayonnaise, onions, lemon juice and 1/4 of bread crumbs. Wash morels under running water. Fill morel "shells" with mixture.

Combine remaining 1/4 cup of breadcrumbs with melted butter and sprinkle over mixture. Place the stuff stuffed Morels in a pan. Bake in oven for approx. 15 minutes at 375 deg F. Serve Hot.



Courtesy of Richard Progovitz (mailto:proggy@spectra.net)

(photo courtesy of *Country Kitchen Magazine* (<http://www.countrykitchenmag.com/>))

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More Stuffed Morels...

I got this from a cookbook somewhere and remember it well enough to prepare once a year in Oregon.

Use as many large whole morels as you're willing to part with. rinse and boil them for a few minutes. Slice and stuff the morels. Bake for about 45 minutes in a glass pan in a thin layer of white wine. Cut the stems from the big morels and dice fine. Also dice scallions and garlic. Sautee all of these in a butter oils mixture and season to taste with

salt and pepper Add enough breadcrumbs and white wine to make a doughy mixture. I strongly suggest adding finely grated parmesan cheese at this point. Let everything heat and get gooey before stuffing.

Bake at 325 for 45 and then try to fight off your friends for a few bites

Courtesy of Michael (mailto:michaelwitthar@email.msn.com)

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Schreibers Stuffed Morels...

Hello, what a wonderful site you have. I have a recipe you may like. It's a bit rich and flavorful, but it's a favorite for us with a meal or as an appetizer. I refined the recipe from one I use for mushroom caps. Let me know what you think if you get a chance to try it.

First the preparation:

As soon as I get the little darlings home, I cut off any bad stuff and split the Morels in half. I then soak them overnight in salt water. This loosens dirt and drives out the bugs. Re-hydrating the mushrooms to their full potential produces more Morel broth during cooking.

Select enough Morels so the caps will cover the bottom of a glass pie dish. Rinse mushrooms and let them drain for an hour or so. "We don't want them dripping wet.": Spray your baking dish with nonstick spray.



Spread a thin layer of **real butter** evenly across bottom of dish. Cut off Morel caps and save the stems. Arrange Morel caps to cover bottom of dish with the inside part of mushroom facing up.

Schreibers Stuffed Morels Use 1/2 of your finely chopped Morel stems here. 4 tbsp. Real Butter 1/4 cup finely chopped onion 1 clove Fresh garlic (medium sized) 3 tbsp. Finely chopped spinach (for looks) Sauté all of the above items until liquid is simmered away.

Now add the following.

Add the rest of your finely chopped Morel stems. 4 tbsp. Cream cheese 1/2 cup finely chopped crabmeat (imitation stuff works great here) 1 tbsp. Brown sugar 1 egg 3 tbsp. Seasoned bread crumbs. (not cracker crumbs) 1/4 tsp. Lemon pepper 2 pieces crispy bacon finely chopped.

Mix all these ingredients together and spoon into Morel halves.

Cover stuffed mushrooms with a light blanket of Italian blend or Monterey Jack cheese.

Bake in preheated oven at 400 degrees for 20 minutes. You may want to turn on the broiler for just a bit at the end to brown the cheese on top.

Let stand for five minutes and enjoy.

I honestly think this appetizer could bring \$50.00 a plate in Chicago. I think you will agree. – Happy hunting!

Courtesy of David S (mailto:redmist@mchsi.com) – Moline, IL

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Morel (Wild Missouri Mushroom) Quiche

Yield: 4-6 servings 1 Pound morels 1/4 Pound bacon 1/2 Cup chopped onions 1/2 Cup chopped green peppers 1-1/2 Cups shredded (baby) Swiss cheese 1-1/2 Cups milk 1 Cup Bisquick 3 Eggs 1 Teaspoon salt (to taste) 1/4 Teaspoon pepper

Prepare BASIC BACON & MOREL mixture.

Preheat oven to 400 degrees. In a 10-inch, lightly coated (butter/spray) pie pan mix bacon, mushrooms, onion, green pepper and cheese. In medium-sized bowl, mix milk, eggs, bisquick, salt and pepper. Beat until smooth. Pour into pan. Bake 35-40 minutes or until inserted toothpick comes out clean.

Courtesy of Ros and Steve (mailto:srhamil@centurytel.net) – from Canton, MO

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A “Taste” of Switzerland

When I cook a roast I use Red Wine and crush (don’t faint on me) Morels, using them as a spice. Then continue the Roast like Grandma’s old time favorite. We have two favorite recipes that go well together:

Rösti (very Swiss, very Bernese) Serves 5 Preparation 45 minutes 900g raw potatoes, roughly grated 80g onions, chopped morels to your liking, (I like to use the small size or chop the large ones) 50 g “lardons” – smoked lean bacon strips 50g butter salt, pepper, chives and parsley, chopped

Sweat the lardons, morels and onions in the butter. Add the grated potatoes and some of the herbs. Stir well and season. Spread the mixture over the bottom of the pan (like a pancake) and cook each side until brown. Sprinkle with the remaining chives and parsley. (Can also be served on its own or with bratwurst.)

Jägerschnitzel (Hunter’s Schnitzel) Ingredients for meat: 2 lb. pork cutlets, pounded to about 1/2 in. thick 4 eggs (beaten) salt pepper 1 & 1/2 cup dried bread crumbs oil

Ingredients for Gravy 4 oz. bacon (diced) 8 oz. onions (chopped) 8 oz. Morels (sliced if large) 2 tbsp. tomato paste 1 cup water 1 cup dry wine dash of thyme pepper salt 1 tsp. paprika 2 tbsp. parsley 4 tbsp. sour cream

Preparation of meat: Pound the cutlets and rub in the salt and pepper. Let stand for about 10 minutes. Dip the cutlets in beaten egg and in crumbs. Brown in a small amount of oil over a low heat for about 10 minutes on each side.

Preparation of gravy: While the meat is browning, saute the bacon and onions until golden brown. Add the tomato paste and mushrooms, and saute over a low heat. Add the wine, water and seasonings; let simmer for about 5 minutes. Stir in the sour cream. Pour over Schnitzel.

Courtesy of Gina G (mailto:HDWebWench@aol.com) – North Carolina

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Cream of Morel Soup

A heavenly soup that will make you want to get back to the woods and feed some more black flies.

Ingredients: 3/4 LB fresh morels (more or less to taste and your hunting success)
chopped 1 large leek (use everything below the green leaves) 3 medium to small russet potatoes 1 cup chicken stock 1 cup heavy cream 1/2 cup dry white wine 2 TBS butter or mild vegetable oil salt and pepper to taste 2 cups water

1) Chop off dark green leek leaves and roots. Slice the stem lengthwise and rinse under cold water making sure to remove all grit trapped between layers. Peel and halve potatoes. Add both to soup pot with the water. Boil moderately until quite tender. 20-30 min.

2) Heat medium pan over a medium flame. Add butter , morels and a few dashes of salt. Cook morels gently for ~ 15 minutes, making sure they do not dry out. Add a few dashes of wine at a time to keep moist. When nearly done add wine, turn up flame and continue cooking until liquid is almost gone. Add chicken stock and stir until blended.

3) When potatoes and leeks are tender, remove from heat and blend until smooth.
Return to pot.

4) Add morel mix to potato/leek mixture and simmer very gently, stirring occasionally to avoid scorching. After about 5-10 minutes, add cream and salt and pepper to taste.

Courtesy of David H (mailto:heidtke@northlink.net) – located in Petoskey, Michigan

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Veal Scaloppini with Morel Mushrooms

Note from The Great Morel – these recipes are courtesy of Phillip J. Speciale, from the Great-Chicago-Italian-Recipes.com (<http://www.great-chicago-italian-recipes.com/index.html>) website.

These veal scaloppini with morel mushrooms and morel risotto recipes will surely delight your family and guests. You just can't get enough of these delicious little mushrooms. Yes, I am a morel junkie. Spending my rent money just to get my weekly fix would not be unusual. OK, not really, but I like them a whole lot.

Spring is almost here and morel mushroom hunting season has almost begun. Unfortunately it hasn't started for me here in Chicago. Unlike thousand of people each year who actually go into the woods searching for these mushrooms, I hunt for my mushrooms at Amazon or on Ebay.

All through the winter there are people waiting in anticipation for spring to hunt down these delectable little morsels. Not often do you find entire web sites devoted to fungi. You can actually visit www.thegreatmorel.com for more information regarding the adventures of morel hunting.

And let's not forget the National Morel Mushroom Festival in Boyne City, Michigan or the festival in Muscota, Wisconsin, the self acclaimed capital of morel mushrooms. Here you will find great entrees being made, songs being sung and recipes being exchanged.

If you're not lucky enough to be able to go on a hunt, just shop online like I do. You can get fresh morels shipped to you overnight when in season or you can purchase them dried and use them throughout the year, if you are willing to pay the price. Don't be surprised to pay ten dollars an ounce for these delicacies. Once you try them you'll be hooked.

So now let's get to my veal scaloppini and morel risotto recipes for you to enjoy.

Veal Scaloppini

Ingredients

6 slices of veal cutlets, about 1 pound 1/2 cup of flour 1/2 of a cup of chopped green onions 2 cloves of garlic chopped 1/2 cup of chopped parsley 3/4 of a cup of small dried morel mushrooms reconstituted 1/2 cup of Marsala wine 1/2 cup of chicken broth 3/4 cup of heavy whipping cream 2 Tbls of butter 2 Tbls of extra virgin olive oil 1/4 tsp of salt 1/4 tsp of fresh ground black pepper

Preparation

Place the veal between two sheets of wax paper and pound thin with a mallet. Season the veal scaloppini with salt and pepper. Dredge veal in flour. Place 1 Tbls of butter and 1 Tbls of oil in a large skillet and sauté veal 2 minutes on each side. Remove veal and set aside. Add the other tablespoon of oil and butter to the skillet and sauté garlic and onions for 1 minute. Add mushrooms and sauté another minute. Add wine and chicken broth and bring to boil and reduce liquid to about half. Stir in whipping cream.

To serve, plate the veal scaloppini and top with the creamy morel mushroom sauce.

NOTE: To reconstitute mushrooms soak in warm water for about thirty minutes. Drain liquid and dry the mushrooms thoroughly

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Morel Risotto

Ingredients

1 cup of small dried morel mushrooms reconstituted and cut in quarters 1 medium sized yellow onion chopped 2 cloves of garlic chopped 4 Tbls of butter 6 cups of chicken stock 1/2 cup of Marsala wine 2 and 1/2 cups of arborio rice 1/2 cups of freshly grated parmesan cheese 1/4 tsp salt 1/4 tsp of freshly ground black pepper

Preparation

Pour broth in a medium size saucepan and heat to a simmer. In a slightly larger saucepan add the butter and sauté the garlic and onions for about 1 minute. Add rice and mix well coating the rice with the butter. Stir in the wine until it has evaporated. Stir in mushrooms. Add broth 2 cup at a time and stir until broth has been absorbed. Repeat until all the broth is used. When rice is tender mix in parmesan cheese. Serve on the side with the scaloppini and you may overdose on the mushrooms.

Simply delicious. Mangia! Veal and risotto will serve 4 to 6 people

*Courtesy of Phillip J. Speciale – Great-Chicago-Italian-Recipes.com
(<http://www.great-chicago-italian-recipes.com/index.html>)*

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Nancy's Morel Sauce

This is the first time I have willing shared my original Morel Sauce recipe, but my husband and friends tell me that it is too delicious to keep it to myself, so, here goes:

2 Onions sliced thin (you may substitute 3/4 C. young Ramps) 2 Tbs. Minced Garlic 6 Tbs. Butter (not margarine)

In large heavy skillet, caramelize onions & garlic in melted butter – DO NOT BROWN (remember, when sautéing in butter, add after the butter foams)

7 Dried Morels (soak in 1/2 C. warm water 1/2 hour) Quarter them & add them and the liquid to caramelized onions (I have made this with fresh Morels, but prefer the nutty flavor of dried) 1/4 Tsp. dried Thyme Leaves 1 C. Port Wine (don't get cheap with the quality) 2/3 C. Dry Sherry

Add to skillet mixture, cook in med-high heat and reduce by 1/2

3 1/2 C. Beef Stock or Broth (I use low salt) Add to skillet and reduce by 1/2

Cool to room temperature and puree in batches in blender or processor. (Can be made up to 2 days in advance to this point. Keep refrigerated)

Add 1/2 pint Heavy Cream. Cook at a slow boil until thick and creamy stirring frequently. Serve warm or at room temp. over Fillet Mignon, Venison Tenderloin, with Steak or Prime Rib.

To use with poultry, substitute Chicken Broth for Beef broth; with Pork or Duck substitute 1/2 Chicken Broth & 1/2 Beef Broth.

Note: this recipe does NOT require salt nor pepper. Use patience with the reductions – it is worth every minute. It is very rich and IF there are leftovers, store in the 'fridge for approximately 5 days. You can add a splash of Gravy Master to deepen the color.

Comments and reviews from those who try this recipe are welcome.

Courtesy of Nancy (mailto:zincmine@earthlink.net) – Knowlton Twp., NJ

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Morel Shishkabobs

This is the greatest thing I have ever eaten. Morels on a kabob. I had these in a mountain village in Armenia some years back.

Very simple:

Take medium to large morels, rinse them and pat dry.

Stuff them with a mixture of bacon grease, parsley, green ramps (green onions), and chopped walnuts.

Line 3 to 4 mushrooms on a kabob skewer. Place skewers low over hot coals and rotate frequently.

The bacon grease will fry the insides while the actual morels are crunchy.

Courtesy of Jeff R. (mailto:jeff_ryan@mail.com)

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Morels with Pasta...

Fettuccine Alfredo with Morels

Gourmet, April 1993

Ingredients 1 stick (1/2 cup) unsalted butter 1 cup heavy cream 2 tablespoons Cognac 1 1/4 pounds fresh morels, rinsed, drained, and patted dry, or 1/4 pound dried (source above), soaked, drained, and patted dry 1/2 pound *porcini* fettuccine (recipe follows) 1/2 pound scallion fettuccine (recipe follows) 1/2 cup freshly grated Parmesan plus, if desired, additional as an accompaniment

Preparation In a skillet melt 2 tablespoons of the butter over moderately low heat, add the cream, the Cognac, and salt and pepper to taste, and bring the mixture to a boil. Add the morels, simmer them, covered, for 10 minutes, and keep the mixture warm. In a kettle of boiling salted water cook the *porcini* fettuccine and the scallion fettuccine for 3 minutes, or until it is *al dente*.

While the pasta is cooking, in a large deep skillet melt the remaining 6 tablespoons butter over low heat. Drain the pasta, add it to the large skillet, and toss it with the butter, lifting the strands. Add the morel mixture, 1/2 cup of the Parmesan, and pepper to taste and toss the mixture well. (Alternatively, the 2 kinds of fettuccine may be cooked and sauced separately.) Serve the pasta on heated plates with the additional Parmesan.

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Alaska Morels...in Pasta

Here in south central Alaska, I get tons of morels. I find them from the end of May thru the first part of July in most any area that has a large percentage of birch trees. Never anywhere near pockets of spruce trees. I have gotten as many as 200 in just a few hours of picking but usually stop after 70 or so. That's about all my dehydrator will hold. Most are of the honey colored and dark brown varieties and range in size from 1-1/2" to 4" tall. I like to take the larger ones and slice them in half, dredge them in egg batter with a few dashes of salt and habenero powder. Coat them with flour and fry them in butter.

The smaller ones go into a sauce for pasta as follows:

2 leeks – sliced thinly 2 scallions – sliced thinly 2 dozen or so smaller (1-1/2") morels- cut in half 3/4 cup good champagne 2 lg tbsp of sour cream 1/2 cup whipping cream 4 – 5 tbsp butter salt – pepper to taste 1 tsp chopped fresh lemon basil

Saute leeks and scallions till just transparent. Add morels, salt and pepper and saute till liquids stop coming out. Turn heat to high and add champagne being sure to scrape bottom of skillet. Reduce heat to med., add sour cream and whipping cream and cook till reduced slightly. Add fresh lemon basil remaining to heat for 2 – 3 more minutes. Pour directly over cooked Angelhair Pasta!

Courtesy of Gary Koski (mailto:grkoski@worldnet.att.net) – Anchorage, Alaska

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Angel Morels...

Here in the best morel recipe ever!

1/3 cup diced onion (Vidalia preferred) 4 Tbsp butter 1/3 cup diced green or red pepper
1 lb fresh Morels, sliced in half vertically 2 Tbsp flour 1 tsp salt 1 tsp sugar 1 Tbsp Soy
sauce 1/2 pound of angel hair pasta or bird's nest pasta

Prepare the half pasta according to directions and drain.

In a large sauté pan sauté pepper and onion in 2Tbs butter for 1 minute

Make a roux out of the flour, soy sauce, salt and sugar in a separate pan (it has to be
stirred constantly)

Turn heat to low – add morels, and onion and pepper mixture.

Cover and cook 30 minutes.

Courtesy of Diahnn (mailto:Diahnn.Estes@abbott.com) – from Illinois

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Morels with Breakfast...

Great Breakfast Treat...

“My mother always fried the morels – just in flour – no egg or milk. Then she would add
them to scrambled eggs for our breakfast. Makes for a delicious breakfast.”

Courtesy of Kim (mailto:Meetwo69@aol.com)

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Biscuits and Morel Gravy...

Slice, soak and rinse your morels as you would in normal preparation. Lightly flour them fry them in cooking grease until fully cooked. When cooked, add flour to the grease to dry it up continually stirring. Slowly add milk mixing it and stirring until it's the texture of gravy you desire. Salt and pepper to taste. Pour over biscuits!

Courtesy of Reggie (mailto:reggiebd@iowatelecom.net) , in Iowa

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Breakfast Morels....

"Crumble up dried morels, soak in milk, just a little milk, for approximately one hour, pour all into scrambled eggs, add cheese, salt and pepper to taste."

Courtesy of Moses (mailto:Moses22759@aol.com)

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