



Classic Morel Recipes

Classic Morel Recipes

Consider this page as your own personal Morel Mushroom Cookbook. So head for the kitchen, grab the butter, heat up the skillet, or fire up the grill. The Great Morel wishes to thank everyone who has contributed to this cookbook, which contains some of the finest morel recipes you may ever find.

From good old fashion "eggs and crackers" to "wine and pasta" you'll find there is something here that'll satisfy all your taste-buds!



The Great Morel receives lots of requests for various ways to preserve these tasty morsels, hence the creation of a page for those creative preserving ideas. Check out some interesting ways of preserving your morels in the [Preserving section](http://www.thegreatmorel.com/sample-page/preserving-your-morels/) (<http://www.thegreatmorel.com/sample-page/preserving-your-morels/>) of the cookbook as well as read the article on [Health Benefits of Morel Mushrooms](https://www.thegreatmorel.com/2020/03/09/health-benefits-of-the-morel-mushroom/) (<https://www.thegreatmorel.com/2020/03/09/health-benefits-of-the-morel-mushroom/>).

[Morels Alone](#)

[Morels with Pasta](#)

(<http://www.thegreatmorel.com/sample-page/more-morel-recipes#pasta>)

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Wood Family Favorite in a butter entrée

This recipe has been the Wood family favorite for many years. It is probably the most traditional morel recipe for many morel hunters. You can substitute the crackers with flour if so desired.

1 big haul of fresh morel mushrooms
2 lbs real butter (or margarine)
1 doz eggs
1 box saltine crackers

Mushroom Preparation – Wash and cut fresh mushrooms into quarters, slicing long way. Soak in large bowl of salt water to remove and kill all those little pesky critters. Leave soak in refrigerator for a couple of hours.



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

Note: if you are not going to cook your shrooms within the next day two after picking them, make sure to drain the excess water and keep covered with damp paper towel and refrigerate. This prevents your mushrooms from getting soggy and mushy. Drain excess water and lay on cookie sheet.

Preparing the Feast – Pre-heat skillet (cast iron preferred) and about 4 tablespoons of the butter over medium low heat. Crack eggs into large bowl and beat till blended well. Place a large amount of crackers into a ziplock bag and roll with a roller to finely crushed crumbs and place in large mixing bowl.

Place a hand full of cut and cleaned mushrooms into egg batter and coat real good. Individually cover mushrooms in cracker crumbs. Place in pre-heated skillet (cast iron preferred) and butter. Saute in butter for approx 5 minutes over medium heat turning as needed



Note: add more butter as needed and be carefull not to over heat the butter.

Serving Suggestions -You can eat'm as fast as the cook can cook them. The Wood family typically feasts with burgers and fresh vegee's. Good company and shroom'n stories of the day's hunt top off this great feast! It truly does not get any better than this!

Courtesy of renowned Ohio shroomers Dave and Dan Wood

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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/2020/01/02/8/the-great-morel-celebrates-21-years/>)

The Life Of A Great Morel
(<https://www.thegreatmorel.com/2019/08/05/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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King of the Plate (Morels with Flour)

I can't for the life of me figure why anyone would ruin a perfectly good morel mushroom with saltine crackers!!

You need:

Morels (bunches of 'em)
Butter/Margarine (3-4 tbsp's)
Frying Pan (non-stick is good...iron skillet is better)
Flour (1/2 cup or so)
Salt/Pepper to taste.

Directions:

Melt butter/margarine in frying pan (don't overheat it!!!!)

Coat Morels in flour (either in gallon ziplock bag that has flour in it or using a plate covered in flour)—coat the cleaned morels well with flour. Sautee mushrooms (gently) in butter/margarine. Salt and pepper to taste. Eat.

I have introduced a dozen people to the mighty morel with this tried and true recipe — which lets the **mushroom be king of the plate**. All of them have become converts and a few reported a nearly religious experience! Serve the mushrooms with homemade bread (warm) with butter and you have a meal better than any that has ever been served to royalty.

There is no better use of a morel then when it is covered in flour and sauteed in butter and eaten. I wouldn't have them any other way!!!!

Courtesy of Jim from Imperial

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Photo courtesy of Jeannie D

Quick links....

The Morel Store

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

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

Pan Fried Morels

This recipe is courtesy of Tiffany who won the 2017 Recipe of the Month Contest.

Yes. Finally. Spring is here. Red Buds are blooming, the crickets are chirping and the morel mushrooms are popping up like crazy. After going a few years without any I was lucky enough to grab me some. If you have never tried or don't know much about the

Popular Pages...

Morel Mushroom Sightings - Maps

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

odd little morel mushroom you can learn all you need to know here on The Great Morel. I personally like to batter and pan fry these guys. Its a good thing they only show up for a short while during the year or my fitness plan and diet would be in major trouble.

Here's my process for a crunchy breading that actually stays put!

Ingredients:

- 2 c. Organic Flour
- 1/4 tsp. Cayenne Pepper Powder
- 1/4 tsp. Onion Powder
- Plenty of Sea salt for brine
- Morel mushrooms (of coarse)
- 2 Eggs
- 1/2 c. Milk
- 1 stick Butter or Ghee

Directions

1. First you will brine your morels in a cool salt water bath using water and salt. Your brine should be as salty as the ocean to properly do its job and you will need to let them soak for 30 minutes. Don't be squeamish if this is your first time prepping morels, there will be little critters emerging from your mushrooms. This totally natural, the brine brings them out and with a quick rinse you will have nothing to worry about.
2. Mix your egg and milk in a bowl.
3. Mix your flour and spices in a bowl.
4. Melt your butter (or frying oil of choice) in a pan on Med/Low heat.

Now you will begin by dipping your morels in the egg and milk mix and then rolling in your flour. I like to repeat this process a second time to create a nice crispy batter.

Fry the morels slowly to ensure they get the proper steam to develop that lovely flavor and keep the stomach woes at bay. I like to aim for at least 6 mins each side. If your oil gets too hot remove the pan from your broiler and reduce the heat placing the pan back on the broiler once desired temperature is reached. Salt to taste and enjoy natures bounty!!!

Recipe and photo Courtesy of Tiffany who used to have a food blog site, but it is now down.

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(https://i1.wp.com/www.thegreatmorel.com/wp-content/uploads/2016/11/keepingitwhole_morels.jpg?ssl=1)

Photo and recipe courtesy of Tiffany

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/>)

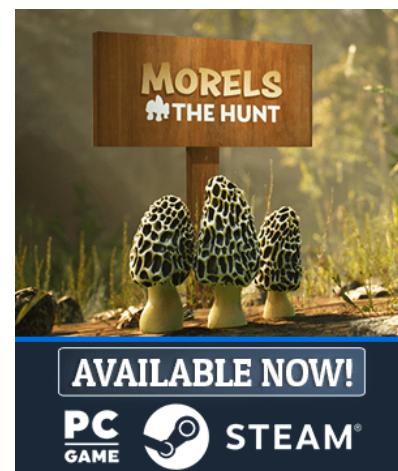
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Half Rice Flour and Half Wheat Flour

Here is a tip you might try.

I recently saw a recipe that won the best fish & chips in Great Britain. The secret was using half rice flour and half wheat flour. They made the batter using beer/vodka along with baking soda. Scientifically speaking, I guess the alcohol dissolves the “sticky” gluten in wheat flour, and rice flour doesn’t have much gluten to begin with. It was more of a tempura style crunchy.



(https://i0.wp.com/www.thegreatmorel.com/wp-content/uploads/2019/04/MorelSpray_BC3FLarge.jpg?ssl=1)

Photo courtesy of Tommy Frank, (PA 2019)

Anyway, I tried dusting my morels with rice flour, and then frying in butter. Seemed to be much crispier without having to cook them too long.

Also, one of my friends said that when he is pining for morels in the winter, he just uses Portobellas. Actually pretty good if you cut them in 1/4" strips and fry them the same way as morels. I added some nut flour made in the coffee grinder for that “woody, nutty” taste that is

unique to morels. Not a bad substitute.

Courtesy of Bob F. in Indiana

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Morel Mushroom Sauce

Sautee in a few tablespoons hot butter 'til done: 4 each of: Boneless chicken breasts, butterflied or Walleye filets, Pheasant breast or Veal cutlets, pounded thin. Keep warm and ladle sauce over, using heated plates-BON APPETIT!!!

Preparation

In a 12" non-stick skillet, heat 3 Tbs. butter (no substitute) over med.-high heat until foaming. Add 3 Cups small gray morels, or larger morels cut into slices no more than 1" long. Sautee, stirring occasionally, for 15-20 min. until slightly crispy. Add 1/4 C. thinly sliced green onion tops, 1/2 Tbs. dried parsley, 1/4 tsp. nutmeg, 1/4 tsp. pepper, 1 tsp. Lawrey's salt, and cook for a few min. Turn heat to higher and add 1/2 C. dry white wine and reduce to almost a glaze. Turn heat to med. and add 2 C. whipping cream and 1/2 tsp. Dijon mustard. Reduce slightly over slow boil until thickened- about 10-12 min. Serve.

Recipe for 4 persons. To make these really grand dishes, add 20-24 nice-sized boiled shrimp to sauce before serving.

Courtesy of Jim Baymiller, Memphis TN.

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Morels in Wine Sauce

Gently sauté scallions and/or garlic with re-hydrated morels, in a combination of oil and butter, until morels are lightly browned and have absorbed the butter and oil. Remove the morels and deglaze pan with white wine. Reduce by half, then return morels with freshly chopped parsley. Simmer a few more minutes. Serve on toast with freshly ground pepper.

To rehydrate, simply place in warm water or cooking liquid for one hour until plump.

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Grilled Shrooms...

“Last night my husband put them on the barbecue grill. I did not know if I would like this but, they where delicious. He seasoned them with seasoning salt, just a bit and cooked them with our hamburgers.

I like them battered in egg and milk and deep fried myself.

Courtesy of Mark & Susan ...somewhere in Illinois

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Less is More...

“I know that many people prefer to eat these with some kind of coating, i.e.. flour, crackers, etc.

In my opinion, Less is More! I usually serve morels with a Red Meat dish. Nothing like Morels and a big fat juicy steak off the grill! 😊 I use an Iron Skillet and melt as much butter as needed to cover what shrooms I have. I season the morels with salt and pepper only, maybe season salt if my taste buds desire, but that is all. Sautee’ the mushrooms, over medium heat, until desired doneness and enjoy! I feel if you doctor them up too much you are really taking away the true flavor of these magnificent jewels of the forest.



Thanks and see you in the woods."

Courtesy of Michael Hall – Goodland, Indiana

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Simple Recipe with corn flakes...

"I've been hunting morels in NE Iowa now for over 20 years and I still think this is the best tasting (simple) recipe."

Ingredients: 2-3 eggs (depending on batch), butter, salt, Kellogg's Corn Flake Crumbs (not the cereal, but the Crumbs.)

Whisk eggs in bowl until well mixed.

Fill another bowl with the Corn Flake Crumbs.

Add a pinch of salt if desired. (I prefer Kosher salt for more flavor, but use less.)

Dip morels into egg mixture

Lightly coat both sides of morel with Kellogg's Corn Flake Crumbs.

Fry in lots of butter and flip when light brown.

Add more butter as necessary until done. Delicious!

Courtesy of

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Pati's Best Morels recipe

"Here is my DELICIOUS user-friendly recipe..."

~ Lightly wash and slice mushrooms lengthwise in half. Pre-soak in Salted water. (Preferably overnight). This helps to neutralize the acid...to avoid "digestive" issues.

~ Preheat app 1/3" of cooking oil in a 10" cast iron skillet over medium high heat.

Prepare paper towels to drain excess oil from cooked mushrooms.



~ Rinse & Drain mushrooms well in a large colander.

~ Empty (2) inner packages of Saltine crackers into a 1-Gallon Ziploc Bag. Crush with a rolling pin to a fine crumbly consistency.

~ Add 1 C Flour, 1/2 Tbsp Lowry's seasoning salt, and 1 tsp each of Pepper and Paprika. Shake together and place in a shallow pan or casserole bowl.

~ In a small bowl, whip 3 eggs. Add app 1/3 C water, 1/2 tsp of Lowry's & Pepper...Mix well.

~ With one hand, dip mushrooms into egg-wash, allowing excess to drip off. Toss into cracker mix.

~ With other hand, immediately toss more cracker mix on top to cover entire mushroom. Shake off excess to avoid scorching in pan.

- ~ Place into heated oil...split-side down. Continue until pan is full.
- ~ Cook until lightly golden. Turn over w/tongs and cook other side until golden brown.
- Flip them back over for a bit to allow excess oil from underside to drain better.
- ~ Place onto paper towels...split side down. May salt lightly, but NOT necessary. Don't want to bury the mushroom flavor...Good idea to taste-test first.
- ~ Continue until all mushrooms are cooked...May need to fend off eager consumers.

Get plenty of rest to be ready to hunt for more the next day!! Bon Appetit!

Courtesy of PTO – (Added March 2010)

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Simple Recipe with potato chips...

“This is a recipe I use to make what I call Crispy-Crunchie Mushrooms.”

1. Melt 1 stick of butter in a heavy skillet
2. Use a rolling pin and crunch a bag of potato chips.
3. Dip mushrooms in butter and roll in crunched potato chips.
4. Fry till golden brown and top with a sprinkle of garlic salt.

Courtesy of Becky Wolfe, in Ohio

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Ritz Crackers and Parmesan Cheese...

“I am basically a new shroomer but still a shroomer nevertheless. My neighbor down the street is what I'd call a professional shroomer. He and his wonderful wife let me in on this delicious recipe. Pretty simple. Adjust recipe depending on your number of table guests or personal gluttony.”

Ingredients:

One extra large egg, beaten.
 One part each -Ritz crackers (crushed fine) and shaker style Parmesan cheese. Mbr>
 Add fresh black pepper to taste.
 Approximately 8 to 10, 2-3 inch morels (halved)
 Unsalted Real Butter

Preparation:

Melt butter medium to high heat. Halve and wash the morels in cold water, use NO salt. Bathe them in the beaten egg, turning and making sure every nook and cranny is coated with egg. Sprinkle lightly with black pepper (optional-mix the black pepper with the dredge mixture). Dredge through the cheese and cracker mixture until coated well. Drop coated morels into the hot skillet with real unsalted butter, turn once and until golden brown. Serve hot -Enjoy the bounty. After tasting these I thought I'd died and gone to Heaven.

Bread Crumbs and Parmesan Cheese...

I forgot to tell you what I made with some of what I had found.

Ingredients:

1 cup bread crumbs
1 tbs crushed black pepper
1 tbs crushed sea salt
3 tbs Parmesan cheese, fine grated
3-4 thick slices medium cheddar
1 egg for egg wash
about 15-20 medium sized morels, washed and halved

Preparation:

Mix all dry ingredients in a shallow bowl.

Warm healthy amount of butter in small frying pan. beat egg and place in separate shallow bowl. Dip shrooms in egg wash and dredge into breadcrumb mixture, immediately place into hot butter. Fry until crispy golden brown, then arrange shrooms on small cookie sheet, placing a 1/4 inch strip of cheddar in the middle of each one.

Place into a preheated 375 degree oven for about 4-6 minutes, until cheese melts. Remove, let cool, and enjoy. Try with any of your favorite cheeses or spice up the breadcrumbs with some cayenne pepper and minced garlic.



[\(http://www.thegreatmorel.com/recipes-2/recipe_2017-05-09/\)](http://www.thegreatmorel.com/recipes-2/recipe_2017-05-09/)

Photo courtesy of Scott H (Sidney OH)
who claimed this was “excellent”

Courtesy of Timmy – Graham, Washington

A Grandmother's Morel Recipe ...

One (1) batch of Morels, halved, cleaned & soaked “a while” or overnight in salt water with a heavy plate weighing them down in the water, then rinsed well & drained at cooking time.

In a wide shallow bowl: 1 Country Egg mixed with 1/4 c. milk
In a thick paper bag: 2 c. cornmeal with 1 t. black pepper mixed in.
In a deep well-seasoned cast-iron skillet, melt bacon grease 1" deep. Get it good and hot but not smoking.

Now dip your mushrooms in the milk and let them soak a little while your grease is heating.

Pick a handful out of the bowl and shake them a little to get off some of the liquid excess then drop them in the bag of cornmeal.

Hold your hand on the bottom of the bag so it doesn't break, and gently shake.

Add more mushrooms, shaking gently after each addition.

When they are all coated very well, start laying them in a single layer in the hot skillet.

Try to only turn them once, that way your coating stays on better.

Don't salt, bacon grease is salty. When golden, drain on paper.



Being lazy, I gently dump the coated morels in a colander set in a larger bowl. This lets the loose stuff fall off and if you need to touch up any bare spots your coating is right there.

My husband's family uses cracker crumbs and they made a production line out of it for extra family fun. It truly doesn't get any better than this, and if there aren't Morels in Heaven, I'm not sure I want to go there!

Courtesy of Laurie L

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Olive oil and garlic ...

The all time morel recipe in our family is to take your find of the day and sautee the morels in pure olive oil, fresh garlic, and add a little marsala wine. Very scrumptious!

Courtesy of Carla G

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Another breading, oil and garlic ...

I noticed your website and found some of the recipes quite tempting. I can hardly wait for the season to come in so I can try them. Here is a recipe of ours...

Soak the morel mushrooms in milk to coat, then roll in a mixture of half flour/half cornmeal. Salt/Pepper or use season salt. Add to a hot skillet of olive or canola oil with minced garlic or shallots. Tastes great as a side or top of a steak with them.

Courtesy of Steve and Carla G

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Yet another tempting breaded variation...

I absolutely love this site! Keep up the good work and also to all the shroomers out there, keep the recipes coming!

Now on to one of my favorites.

After cleaning and soaking in salt water, take a couple of eggs and whip together. Dip morels in egg, completely coating the morel, then roll in whole wheat flour and fry in bacon grease, butter also is very good too.



^

Right after putting morels in ying pan, sprinkle to your taste with Lemon and Pepper and/or a good garlic seasoning, then fry until golden brown on both sides! Throw some on a couple slices of bread for one killer mushroom sandwich w/mayo if you like, or just eat with your dinner. Very good either way! Enjoy!

Courtesy of Jeb Reed, Warfordsburg, PA.

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- Recipe Links (<http://www.thegreatmorel.com/recipe-links/>)
- Health Benefits ("<https://www.thegreatmorel.com/2020/03/09/health-benefits-of-the-morel-mushroom/>)
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Additional Reference Links

- Morel Masters (<https://morelmasters.com>)
- Colorado State University Extension Services (<https://extension.colostate.edu/topic-areas/nutrition-food-safety-health/drying-vegetables-9-308/>)
- Dehydrator Spot (<https://www.dehydratorspot.com/dehydrating-mushrooms/>)

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