

Shiitake Patties with Chipotle Mayonnaise

Shiitake Patties

- 2 lbs shiitake mushrooms, stemmed and chopped very small—makes about 12 cups (or ordinary mushrooms, with the stems)
- 1 T each olive oil, butter
- 1 c minced onion
- 8 garlic cloves, minced
- 1 c each breadcrumbs, quick cooking 1-minute oatmeal
- 2/3 c chopped parsley
- 2 oz Parmigiano-Reggiano cheese, finely grated on a microplane
- 2 t sea salt
- freshly ground black pepper
- 1/4 t each cayenne, oregano
- 4 eggs

Sauté mushrooms in a large skillet with olive oil and 1/2 teaspoon of sea salt until liquid evaporates. Add butter to mushrooms and continue cooking on medium heat, stirring until they brown. Add onion and cook 5 minutes until softened. Turn off heat and add in garlic, mixing for 1 minute.

Transfer the mushroom mixture into a medium-sized mixing bowl. Allow it to cool completely, then add Parmigiano, breadcrumbs, oatmeal, parsley, sea salt, pepper, cayenne and oregano. Combine well. Add the eggs, one at a time, and stir to blend after each egg. Cover and **refrigerate for several hours.**

Form 12 patties, then bake for 18-20 minutes at 350F, flipping at half-time. Serves 6.

Serve with **Chipotle Mayonnaise** (and all the usual hamburger trimmings):

- 1 1/2 T each white vinegar, sugar
- 1 T Dijon mustard
- 1 c 2% thick Greek yogurt
- 1 T [**Chipotle chiles in adobo sauce**](#), mashed to a paste
- 1 t sea salt and a little freshly ground black pepper

Combine vinegar, sugar and Dijon mustard, stirring until evenly mixed. Add Greek yogurt in 3 scoops, and stir after each scoop until well mixed. Add chipotle pepper, salt and black pepper and mix well. Keep refrigerated.

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