<dryingMethod>Ingredients

Fresh shiitake mushrooms

Instructions

Start with fresh mushrooms (this method will not work with mushrooms past their prime), and wipe them clean with a lightly dampened towel. Do NOT wash them under running water.

Transfer them to a container that allows air to circulate around them, such as a mesh colander, or a baking rack set on top of a baking sheet. Do not overcrowd the mushrooms.

Place them in a well ventilated area (any area of the house with a ready supply of fresh air), preferably in the sun if possible. Allow them to air dry for 7-10 days, until they do not give when squeezed. Drying time will vary based on humidity levels and the size of the mushrooms.

To expedite the process, you can partially dehydrate them in the oven before air drying. Place in an oven heated to 175 degrees F/80 degrees C for 2 hours, flipping them halfway through. Then transfer to a colander to air-dry for another 3-5 days.

Store them in a sealed container for up to 2 years (be sure the mushrooms are COMPLETELY dried before sealing them away).

Note: To rehydrate the mushrooms for cooking, soak in warm water for 1-2 hours. Use the soaking liquid in cooking if possible, as it is full of flavor.

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