Ingredients\n

Fresh shiitake mushrooms\n

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Instructions\n

Start with only fresh and wipe them clean with a lightly dampened towel. Do not wash them under running water.\n

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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.\n

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Place them in a well-ventilated area 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.\n

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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.\n

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Store them in a sealed container for up to 2 years.\n