

# Samuel's Roasted Mushroom Base

By Martha Rose Shulman

---

**Total Time** 30 minutes

**Rating** ★ ★ ★ ★ ★ (157)

This is the mushroom base that Scott Samuel, a chef instructor at the Culinary Institute of America in Napa, Calif., uses in conjunction with beef in his burgers. I have cut the amount of olive oil to  $\frac{1}{4}$  cup from  $\frac{1}{2}$ . Some of America's biggest food service companies are committed to increasing vegetable consumption, but they don't want to lose their meat-loving customers, so they are figuring out ways to create dishes with less meat that are still appealing. You may face this challenge in your own family; you want everybody to cut down on meat consumption, but they love their burgers. Mr. Samuel has developed a savory roasted mushroom base that he mixes with hamburger meat for a delicious burger. It looked, smelled, acted and tasted like a burger (well, a very vegetal burger), and it had the added quality of being very moist. Everybody gave it high marks in a taste test, and I made a mental note to make the base at home and use it in burgers, meatballs and more.

---

## INGREDIENTS

**Yield:** 1 $\frac{1}{4}$  pounds (about 3 cups)

$\frac{1}{4}$  cup extra virgin olive oil  
2 pounds cremini mushrooms,  
cut in small dice if large,  
quartered if small  
Kosher salt to taste  
 $\frac{1}{4}$  teaspoon ground black  
pepper  
1 teaspoon mushroom powder,  
made by pulverizing dried  
mushrooms in a spice mill  
(optional)

---

## PREPARATION

### Step 1

Preheat the oven to 400 degrees. Line 2 baking sheets with parchment.

### Step 2

In a large bowl mix together the olive oil, mushrooms, salt and pepper. Spread in an even layer on the baking sheets.

### Step 3

Bake 1 sheet at a time on the middle rack of the preheated oven for 15 to 20 minutes, stirring every 5 minutes, until the mushrooms are tender. They will reduce considerably in volume. Remove from the heat and allow to cool. Process in a food processor fitted with the steel blade until chopped fine but still retaining some texture. Taste and adjust seasonings. Mix in mushroom powder if desired.

### TIP

*Advance preparation: You can keep this on hand in the refrigerator for 3 to 4 days.*

---

### Private Notes

Leave a Private Comment on this recipe and see it here.