

Butter Fried Morels

Ingredients

- One half cup flour.
- Salt and pepper to taste.
- Fresh picked morels (twenty, more or less).
- One stick butter.
- Tablespoon oil.

Directions

Cut morels in half.

Wash in salted water to remove any bugs that may be hiding in the creases.

Drain well put flour, salt pepper in bag.

Add morels shake to coat morels.

Heat butter and oil in frypan hot, but try not to burn the butter.

Add morels a few at a time fry until brown, about two or three minutes each side (I like morels fried in butter without oil. And using only salt and pepper on them.)

Important Note: Be sure you know what morels look like in the woods, before you ever eat any mushroom picked in the wild.