

Cowboy Mushrooms - The Skillet Side You'll Make on Repeat

check every box. They're buttery, savory, and spiked with flavor thanks to the secret weapon:



TIME
22 min

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INGREDIENTS

2 pounds white button mushrooms, cleaned and trimmed

Cowboy butter, doubled (see below)

Salt, to taste

For Homemade Cowboy Butter (double this for the recipe):

$\frac{1}{2}$ cup unsalted butter, softened

1 tablespoon garlic, minced

1 tablespoon fresh parsley, chopped

1 teaspoon Dijon mustard

1 teaspoon lemon juice

$\frac{1}{2}$ teaspoon red pepper flakes

... teaspoon smoked paprika

Salt and black pepper, to taste

Instructions:

1. Make the Cowboy Butter:

In a small bowl, mix softened butter with garlic, parsley, Dijon, lemon juice, red pepper flakes, paprika, salt, and pepper.

Double this amount for 2 pounds of mushrooms.

2. Cook the Mushrooms:

Heat a large skillet (cast iron preferred) over medium heat.

Add the cowboy butter and let it melt completely.

Add the mushrooms and stir to coat them well in the butter mixture.

3. Sautø Low and Slow:

Cook for 20-22 minutes, stirring occasionally.

The mushrooms will release moisture, then slowly brown and soak up all that butter flavor.

Add salt to taste and stir once more before serving.

4. Serve:

Transfer to a serving dish or plate straight from the skillet.

Serve warm as a side or topping.

Tips for Success:

Don't rush it-low and slow cooking gives the mushrooms that rich, browned flavor.

Stir only occasionally to allow for caramelization.

Try a mix of button and cremini mushrooms for variety.

Add a splash of white wine or Worcestershire for an extra depth of flavor.

Serving Suggestions & Pairings:

Grilled steaks, burgers, or roast chicken

Mashed potatoes or creamy polenta

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13. Try a mix of button and cremini mushrooms for variety.
14. Add a splash of white wine or : Worcestershire for an extra depth of flavor.
15. **Serving Suggestions & Pairings:** Cowboy Mushrooms are the ultimate sidekick for:
16. Grilled steaks, burgers, or roast chicken
17. Mashed potatoes or creamy polenta
18. As a topper for : Sheet Pan Quesadillas
19. Beside : Easy Turkey Wings for a down-home dinner

20. Over rice or next to : Dorito Casserole for Tex-Mex flair
21. Alongside : Cajun Chicken Sausage Gumbo for Southern-style depth
22. Storage & Leftovers: Fridge: Store in an airtight container up to 4 days
23. Freezer: Freeze cooked mushrooms in small portions for up to 2 months
24. Reheat: SautØ in a pan or microwave until heated through
25. More Recipes You'll Love: If savory skillet sides are your style, try:

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