Miso-Glazed Mushrooms

Make-ahead · Family favorite · Holiday · Serves 10–12 as a small side

Ken's note: TBD

A Thanksgiving side: miso-butter roasted mushrooms with scallions and sherry vinegar. About 35 minutes.

Ingredients

- 1¼ lb cremini mushrooms, halved if small or quartered if large
- ¾ lb oyster mushrooms, tough bases trimmed and torn into bite-size clusters
- 2½ Tbsp olive or neutral oil
- 3 Tbsp unsalted butter, melted
- 1½ Tbsp white miso
- 4–5 scallions, thinly sliced, whites and greens separated
- ¼–½ tsp freshly ground black pepper
- 2½ tsp sherry vinegar, plus more to taste
- Salt, if needed

Method

1. Heat the oven to 425°F with racks in the upper and lower thirds. Pat the mushrooms dry, toss with the oil, and spread them on two rimmed sheet pans, cremini cut-side down where you can.
2. Roast 15 minutes. Stir or flip and swap the pans. Roast another 5–8 minutes, until the cremini are browned and the oyster mushrooms are crisping at the edges. If there’s still liquid on the pans, give them a few more minutes before you glaze.
3. Whisk the melted butter with the miso and pepper. Toss with the mushrooms and the scallion whites, and roast 4–6 minutes more, until the glaze clings and the whites soften.
4. Pile onto a warm platter and toss with the sherry vinegar and scallion greens. Taste before salting — the miso is already salty. If they taste rich but flat, add a little more vinegar.
5. Trim the mushrooms and slice the scallions the day before; mix the miso butter ahead and remelt it gently. Roast while the turkey rests.