



# WILD FORAGED PACIFIC NORTHWEST CHANTERELLE MUSHROOMS



Wild Foraged Golden Chanterelles are in excellent supply! With cooler weather on the radar, it's a great time for customers to cook with this prized mushroom. Available by preorder only – ask your Earl's Sales Rep for pricing.

**Far West Fungi: 5# and 12/6oz clamshells**  
**King of Mushrooms 7#**

## Cleaning

- Use a dry brush to remove dirt from the mushroom's concave cap and cracks. You might need to break the mushroom apart to get into all the crevices.
- Cold water: If the mushrooms are very dirty, you can rinse them in very cold water. However, using water can affect the mushroom's shelf life, so only use this method if you plan to eat or process the mushrooms right away
- Use a paring knife to trim any brown or discolored areas. You can also scrape out dirt with a paring knife.
- Pour clean mushrooms onto a rack or sheet pan lined with a towel. Put them by a fan or sunny window.