



Dad's Luncheonette Mushroom Sandwich

Ingredients for 2 sandwiches

Pickled red onion. Use your own or Dad's special recipe:

- 1 garlic clove*
- 1 bay leaf*
- 1½ tsp. black peppercorns*
- ¾ tsp. crushed red pepper flakes*
- ½ cup white balsamic vinegar or white wine vinegar*
- ¼ cup sugar*
- 1 medium red onion, thinly sliced*

Garlic mayo, other good sandwich sauce, or Dad's special sauce:

- 1 large egg yolk**
- 2 Tbsp. spicy brown mustard*
- 1 Tbsp. Worcestershire sauce*
- 1½ tsp. apple cider vinegar*
- 1½ tsp. honey*
- 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, plus more*
- 1 tsp. freshly ground black pepper, plus more*
- ¼ cup vegetable oil*

2-4 TBSP ghee or butter

Good bread

½ lb maitake mushrooms (aka Hen of the Woods mushrooms)

4 oz white cheddar - sliced

Kosher salt

2 eggs

Spinach or lettuce

Instructions

1. Pickled onion

- a. Cook garlic, bay leaf, peppercorns, and red pepper flakes in a dry small saucepan over medium-high heat, stirring often, until garlic is browned in spots and spices are lightly toasted and fragrant, about 2 minutes. Add vinegar and sugar and bring to a boil. Cook, stirring, until sugar is dissolved, about 1 minute. Remove from heat and let sit 10 minutes.
- b. Place red onion in an airtight container; strain pickling liquid over. Cover and chill at least 1 hour.

2. Dad's special sauce

- a. Whisk together egg yolk, mustard, Worcestershire sauce, vinegar, honey, 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, and 1 tsp. pepper in a medium bowl. Slowly stream in oil, whisking until sauce is emulsified and lightened in color. (Alternatively, you can process in a food processor.) Set aside.
3. Heat 1-2 TBSP ghee in large skillet over medium high heat. Toast the bread on just one side until golden brown. Remove from heat to wire rack.
4. Season mushrooms with salt and pepper, add to same pan, then add 1 ½ TBSP ghee or butter and ½ tsp kosher salt. When ghee melts, baste the mushroom with it for 2-3 minutes per side. Top with the cheese slices, cover and remove from heat to melt cheese.
5. In a separate pan, fry the eggs in butter until egg is just set, then flip the egg and turn off the heat.
6. Spread the sauce on untoasted side of sandwich and add spinach, pickled onions, mushrooms & cheese and egg. Close it up preferably in some parchment paper and cut in half. Enjoy!

The story behind this recipe. Dad's Luncheonette is in Half Moon Bay and offers a Mushroom Sandwich. It is a surprising combination of ingredients that comes together deliciously. It is far from healthy!