



Recipe from: [My Catholic Tradition](#)

Bacon-rolled Enokitake Mushrooms

The strong, smoky flavor of the bacon complements the subtle flavor of mushrooms.

SERVES FOUR

Ingredients

1 lb fresh enokitake mushrooms

6 smoked fatty bacon strips

4 lemon wedges

Preheat the grill or broiler to high.

Cut off the root part of each enokitake cluster $\frac{3}{4}$ in from the end.

Do not separate the stems.

Cut the bacon strips in half lengthways.

Divide the enokitake into 12 equal bunches.

Take one bunch and even up the bottom stem ends of the enokitake.

Place the even bottom stem end of the mushroom aligned to the edge of a bacon strip making sure the capped tops of the mushroom extends about $1 \frac{1}{2}$ inches.

Carefully roll up the bunch of enokitake in the bacon so that the bacon covers about $1 \frac{1}{2}$ from the bottom of the enokitake.

Tuck any straying short stems into the bacon.

Secure the end of the bacon roll with a toothpick.

Repeat using the remaining enokitake and bacon to make 11 more rolls.

Place the enokitake rolls on an oiled wire rack.

Place the racks of enokitake rolls in the preheated grill or broiler.

Grill or broil both sides until the bacon is crisp and the enokitake start to char. This takes 10–13 minutes.

Remove the enokitake rolls and place on a board.

Using a fork and knife, chop each roll in half in the middle of the bacon wrap.

Arrange the top part of the enokitake roll standing upright, the bottom part lying down next to it.

Add a wedge of lemon to each portion and serve.