

## THE WAY THE COOKIE CRUMBLES



### **Garlic-Roasted Mushrooms** (barely adapted from Gourmet via Smitten Kitchen)

- 1 pound cremini or button mushrooms, halved lengthwise if large
- 2 tablespoons capers, drained
- 3 large garlic cloves, minced
- 1 tablespoon olive oil
- salt and black pepper
- 2 tablespoons unsalted butter, cut into pieces
- 2 teaspoons fresh lemon juice
- ¼ cup chopped flat-leaf parsley

Adjust an oven rack to the middle position and heat the oven to 450 degrees. In a medium baking dish, combine the mushrooms, capers, garlic, oil, ½ teaspoon salt, and a pinch of pepper; stir to evenly coat the mushrooms. Dot the butter on top of the mushrooms. Transfer to the oven and roast, stirring occasionally, until the mushrooms are tender and golden, 15 to 20 minutes. Stir in lemon juice and parsley; serve.