



Growers & Distributors of Specialty Mushrooms since 1985



Lobster Mushrooms get their name from their seafood-like taste and from their bright orange and red, lobster-like appearance. The ridges and valleys of the dense lobster mushroom can range in color from orange to white or black. Using a toothbrush to clean stubborn earth from the crevasses is suggested. Lobsters can be thinly sliced and sautéed, sliced thicker and grilled, or chunked and added to hearty stews. Pairing these mushrooms with seafood is recommended, and they can even be used to prepare a very fine mock-lobster bisque! Lobster mushrooms are harvested in Minnesota, but the season is extended in the Rocky Mountains, where the **Lobster Mushroom season lasts from August through December.**