



King Oyster and King Trumpet (Trumpet Royale):



King Oyster mushrooms (top, at left) bear little resemblance to Oyster mushrooms. The King Oyster somewhat resembles a bowling pin in its shape; most of the mushroom is a thick, white edible stem, topped with a small tan-colored cap. The **King Trumpet** (bottom, at left), also known as Trumpet Royale, is a smaller version of the King Oyster, with a shorter stem and larger cap which is slightly trumpet-shaped. The King oyster and King trumpet are best marinated and then grilled or roasted in order to render them tender and moist. If the mushroom is to be sautéed or stir-fried it needs to be sliced before cooking. Tastes great with chicken and fish dishes. Slice the stems one-half inch thick and sauté with baby scallops.