



Shroomami Dust—the Salt-Free Seasoning You Can Make at Home

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A seasoning that's salt-free, all natural, and pure umami? Yes, please! It all starts with shiitake mushroom powder, which you can make at home with dried shiitake mushrooms and a coffee or spice grinder. While the mushroom powder is delicious all on its own, a few flavorful add-ins take it to the next level. Here's our go-to recipe, plus some tasty ideas for using it.

DIY Shroomami Dust

A blend of herbs, spices, and seaweed turns ground dried shiitake mushrooms into a savory seasoning that's so tasty and versatile, you'll want to keep a small jar on the table with the salt and pepper. *Makes about ¼ cup*

Ingredients

- ½ oz. dried shiitake mushrooms (½ cup)
- ½ sheet nori seaweed, torn into strips
- ¼ tsp. mustard seeds
- ¼ tsp. dried thyme
- ¼ tsp. garlic powder
- ⅛ tsp. freshly ground black pepper

Instructions

1. Break the dried mushrooms into pieces. Transfer half of the pieces to a coffee or spice grinder; pulse to a fine powder. Wait 10 seconds before opening the grinder to prevent a cloud of mushroom powder from billowing out. Add the remaining mushroom pieces; blitz until

everything is finely ground. If necessary, sift the powder through a fine-mesh sieve to remove any large, unground pieces.

2. Return mushroom powder to the grinder and add the remaining ingredients. Pulse until everything is powdered and combined. Transfer mixture to a spice jar or other airtight glass container. Store in a cool, dark, dry place with other spices.

8 Ways to Use It

With a jar of homemade shroomami dust on hand, you're ready to infuse any recipe with rich umami flavor. A teaspoon or two is all it takes. Here are a few ideas to try.

1. Whisk into sauces and salad dressings.
2. Add to marinades and rubs.
3. Toss with pasta and whole grains.
4. Stir into mashed potatoes.
5. Sprinkle over vegetables before and/or after roasting or grilling.
6. Use as a finishing spice for soups and stews.
7. Dust on sliced summer tomatoes.
8. Season corn on the cob.

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