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## Beyond the Button

Six mushrooms every cook should know. Chef William Atkins of the Braai Experience in New Jersey offers tips on cooking with them.

### MAITAKE

(Hen of the Woods)

**Taste:** Woody, savory, spicy

**Best for:** Risottos; stuffed mushrooms

### SHIITAKE

**Taste:** Smoky flavor, chewy texture

**Best for:** Stir-fries; ramen soups

### PORTOBELLO

**Taste:** Earthy, meaty feel

**Best for:** Grill in place of a burger patty

### ENOKI

**Taste:** Crisp, delicate, slightly fruity flavor

**Best for:** Add to vegetable spring rolls for tender texture

### OYSTER

**Taste:** Mild sweetness, smooth buttery texture

**Best for:** Breaded and pan fried for po'boy sandwiches

### CREMINI (Baby Bella)

**Taste:** Earthy, tender texture

**Best for:** Raw salads

—Halona Black