

Marinated Whole Mushrooms

Yield: about 4 to 5 half-pints

3-1/2 pounds small whole mushrooms
1/4 cup bottled lemon juice
1 cup olive or salad oil
1-1/4 cups white vinegar (5%)
1/2 tablespoon oregano leaves
1/2 tablespoon dried basil leaves
1/2 tablespoon canning or pickling salt
1/4 cup finely chopped onions
1/8 cup diced pimento
1 clove garlic, cut in quarters
12 black peppercorns

1. Select very fresh unopened mushrooms with caps less than 1-1/4 inch in diameter. Wash. Cut stems, leaving 1/4 inch attached to cap.
2. Place mushrooms in large stockpot. Add lemon juice and water to cover. Bring to boil. Simmer 5 minutes. Drain mushrooms.
3. Mix olive oil, vinegar, oregano, basil, and salt in a saucepan. Stir in onions and pimento and heat to boiling.
4. Place 1/4 garlic clove and 2-3 peppercorns in a half-pint jar. Fill jars with mushrooms and hot, well-mixed oil/vinegar solution, leaving 1/2-inch headspace. Remove air bubbles, adjusting headspace if necessary by adding hot liquid. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process jars in a boiling water or atmospheric steam canner for 20 minutes at 0-1,000 feet elevation, 25 minutes at 1,001-3,000 feet, 30 at 3001-6,000 feet elevation, and 35 minutes above 6,000 feet.

Source: So Easy to Preserve, 2014