

Laurel's Marinated Mushrooms (Easy Canning)

By Chef PotPie on May 10, 2007

★★★★★ 4 Reviews



Prep Time: 30 mins **Total Time:** 50 mins **Yield:** 12-15 jars

About This Recipe

"I've been making these for more than 20 years. I usually give them in holiday gift baskets, and if I don't, then I'm in trouble! Not only are they delicious tasting, they are very pretty, too! Only one thing about this recipe is that you have to find tiny mushrooms, 1-1/4 inch or less across, and that might not be easy. Our Fred Meyer store sells them, and when I'm ready to can them, I just pick up the whole case out of the produce section and plop it in my cart! This recipe came from my county exchange master canner, 1989."



Photo by Chef PotPie

Ingredients

- 7 lbs tiny mixed mushrooms
- 2 quarts water
- 1/2 cup bottled lemon juice
- 1 1/2 cups olive oil or 1 1/2 cups salad oil
- 2 1/2 cups white vinegar
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- 1 tablespoon canning salt
- 1/2 cup onion, finely chopped
- 4 ounces pimientos, drained and chopped
- 12 -15 garlic cloves, whole, peeled
- 25 black peppercorns

Directions

1. Wash mushrooms and cut stems even with caps.
2. Bring water and lemon juice to boil, add mushrooms and boil 5 minutes; drain.
3. Mix oil, vinegar, oregano, basil and salt. Stir in onions and pimiento, and bring to boil.
4. In hot, sterilized 1/2-pint jars, Put 1 clove garlic, 2 peppercorns, and pack with mushrooms.
5. Add stirred, well-mixed oil-vinegar solution, leaving 1/2 inch head space.
6. Wipe rims, cover with sterilized lids and rings.
7. Process in boiling water bath 20 minutes.
8. Let sealed jars sit undisturbed for 24 hours.

Directions

- Allow 6 weeks for full flavor to develop.

Nutrition Facts		Amount Per Serving	% Daily Value
Serving Size: 1 (3196 g)			
Servings Per Recipe: 1			
Amount Per Serving	% Daily Value		
Calories 262.1		Total Fat 27.1g	41%
Calories from Fat 243	93%	Saturated Fat 3.7g	18%
		Cholesterol 0.0mg	0%
		Sugars 1.0 g	
		Sodium 593.6mg	24%
		Total Carbohydrate 3.6g	1%
		Dietary Fiber 0.6g	2%
		Sugars 1.0 g	4%
		Protein 0.4g	0%

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