

Marinated Mushrooms By Sue Miranda-Steadman on Wednesday, October 9, 2013 at 8:48pm

7 lbs small whole mushrooms
1/2 cup bottled lemon juice
2 cups olive or salad oil
2-1/2 cups white vinegar (5%)
1 tbsp oregano leaves
1 tbsp dried basil leaves
1 tbsp canning or pickling salt
1/2 cup finely chopped onions
1/4 cup diced pimiento
2 cloves garlic, cut in quarters
25 black peppercorns

Preparation : Prepare 9 half pint jars, lids, and rings. Sterilize the jars and keep them in the hot water till its time for processing. Make sure to fill your water bath canner and get the water to a simmer. 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.

Cooking: In a large stainless steel or enameled dutch add mushrooms. Add lemon juice and water to cover. Bring to boil. Simmer 5 minutes. Drain mushrooms. Mix olive oil, vinegar, oregano, basil, and salt in a saucepan. Stir in onions and pimiento and heat to boiling.

Filling the jars: On a dishtowel place your hot jars and place 1/4 garlic clove and 2-3 peppercorns in each half-pint jar. Using your funnel in each jar and using a slotted spoon put the mushrooms mixture into the jars leaving 1 1/2" headspace. Using a ladle then fill the jars with the oil/vinegar mixture leaving 1/2" headspace. Remove air bubbles and refill to the proper headspace with the liquid brine if necessary. Taking a clean papertowel wet it with warm water and wipe the rims of the jars removing any food particles that would interfere with a good seal. Using your magic wand extract the lids from the hot water and place them on the now cleaned rims. Add your rings to the tops of each of the jars and turn to seal just "finger tight".

Processing: Make sure your rack is on the bottom of the canner and place the jars in the water bath making sure that the water covers each of the jars by 1 to 2 inches. Add hot water to the canner if it doesn't measure up. Cover the pot and turn up the heat under the canner and wait for the water to start boiling. Once the water has come to a boil start your timer for 20 minutes. When complete turn off the heat and remove the cover and let the jars sit for another few minutes. Remove the jars and place them back on the dishtowel in a place that they will sit overnight to cool. Do not touch or move them till the next morning.