

Marinated wild mushrooms

Yield: 1 Servings

Ingredients:

- 1 1/2 lb Mushrooms fresh
- 3/4 c Oil any type
- 1/2 c Vinegar wine
- 1 1/2 ts Salt
- 1 ts Sugar
- 1/2 ts Sweet basil dried
- 1/4 ts Thyme
- 6 Pepper corns
- 1 Garlic clove halved
- 1 Bay leaf

Instructions:

Combine ingredients cover and heat to boiling. Simmer for 10 minutes. Add mushrooms and simmer uncovered 3 minutes. Transfer to a bowl including liquid and chill overnight stirring occasionally. Drain and serve as a salad or appetizer. Many wild mushrooms are poisonous either mildly or fatally. Use only those you know or buy some. Willow mushrooms called oyster mushrooms in Louisiana occur in late fall/winter on sides of dead willows and are ideal for this dish. Recipe date: 12/12/87

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