

Pickled Mushroom

This recipe uses button mushrooms, the smaller the better since they've less water. If they are bigger mushrooms, you can certain half or quarter them, but part of the enjoyment of these is a good bite, not a slice.

1 # mushrooms, washed of debris and left to drip dry
12 oz beer, Budweiser or similar quality
¼ C julienned sundried tomatoes
¼ C rinsed nonpareil capers
2 cloves garlic sliced thin
¼ thin sliced red onion
1 t fresh oregano
4 oz Sherry vinegar
Red Pepper flakes to taste
Salt and pepper
Fresh chopped basil and parsley to garnish before service

1 T salt
1 cleaned quart canning jar and lid and ring
Canning funnel

Set a pot of water to boil, large enough to hold the mushrooms.

In a separate pot boil the remaining ingredients except the basil and parsley.

Set both pots on high. When the beer mixture boils, turn off the heat.

When the water boils, add the salt then boil the mushrooms for 2 minutes.* Remove the mushrooms and, with the canning funnel in the mouth of the jar, add the mushrooms from the pot to the jar allowing the majority of the water to drip from the spoon.

With the funnel still in the jar, scoop the ingredients into the jar then add the liquid to cover. If you use it all and it doesn't cover, this is not a concern since these are fresh pickles intended to be eaten in a few days.

Close the jar and store in the refrigerator over night.

Serve the mushrooms and the garnish with some chopped basil and parsley on top. Share with friends if they've been nice.

Adjust the quantities as you prefer, add or omit ingredients the for the same reasons.

Left over beer liquid will make a fine focaccia.

* The boiling of the mushrooms removes the excess water which would dilute the beer mixture, making a less fabulous pickled mushroom.