

Pickled Maitake Mushrooms (Canning Recipe)

Ingredients

- 5 lbs. maitake mushrooms, cleaned and gently ripped into bite-sized pieces
- 10 cloves garlic, lightly crushed
- 1 onion, diced
- 2 tbsp. herbs de Provence
- 1 cup olive oil
- 3 cups white vinegar
- 1 tbsp. salt

For Each Jar:

- A couple sprigs of fresh tarragon
- 3-5 whole peppercorns
- 1 bay leaf
- 1 fresh chili pepper (optional, for spicy pickles)

Steps

1. Add your maitake mushroom to a large pot, cover with water, and bring to a boil. Allow to boil for about 10 minutes, and then drain. If your maitake really was well cleaned, the liquid can be saved and used as a base for soups, adding that lovely maitake flavor.

2. Return the cooked mushrooms to the pot, along with the garlic, onion, herbs, oil, vinegar, and salt. Get a nice little simmer going, and after a minute or so turn off the heat.

3. Sterilize 3 32oz. mason jars, or more smaller jars. In each jar add your tarragon, peppercorns, bay leaf and chili, if using. Pack the jar full with mushrooms, and top with a little bit of the brine leaving $\frac{1}{2}$ inch headspace. You can transfer mushrooms to the fridge now, or can them for later. If canning, wipe the rims clean, and add new lids. Screw on the rims, and can in a hot water bath method for 20 minutes. Let the jars sit on the counter for 24 hours, before checking to insure they've sealed properly. No matter if you've canned or just stuck them in the fridge, let them sit for a week or so before eating to let the flavors meld.

