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Marinated Mushrooms

By Susie Iventosch



Marinated mushrooms with a fresh sprig of rosemary

INGREDIENTS

8 ounces white mushrooms (the smaller the size, the better, or else you have to quarter or halve them)

1/2 cup dry white wine

1/4 cup white wine vinegar

1 teaspoon sea salt (I use the Himalayan pink salt for this recipe)

1 sprig-worth of fresh rosemary leaves (stripped from stem)

1 tablespoon olive oil

DIRECTIONS

Clean mushrooms and slice off just the very bottom of the stem, leaving most of the stem intact. Dry mushrooms.

In a sauce pan, bring wine, white wine vinegar and Himalayan pink salt to a boil, and boil just for a minute or so, to allow salt to dissolve. Reduce heat and continue to simmer for another 5 minutes or so over low heat. Toss in the mushrooms, and continue to simmer for another 4-5 minutes.

Remove from heat and cool completely.

Transfer mushrooms along with brine to a container with a lid, and drizzle the olive oil over the top. Refrigerate until ready to serve. Serve as an appetizer using toothpicks.

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