

Marinated Mushrooms

Recipe By Rivky Kleiman



Cooking and Prep:  20
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Serves:  10

No Allergens

Preference: Parve

A fabulous alternative to the usual Shabbos and Yom Tov table condiments.

Difficulty: Easy

Occasion: Shabbat, Purim,
Shavuot, Sukkot

Diet: Vegan, Gluten Free, Low
Fat, Low Carb, Salt Free

Source: Family Table by
Mishpacha Magazine

Ingredients (8)

Main ingredients

- 3/4 cup **Kedem Red Wine Vinegar**
- 1 and 1/2 teaspoons sugar
- 1/2 teaspoon dried basil
- 1/4 teaspoon ground thyme

- 6 peppercorns
 - 1 clove garlic, halved
 - 1 bay leaf
 - 1 and 1/2 pounds (1 kilogram) fresh button mushrooms or baby bella mushrooms
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Start Cooking

Make the Mushrooms

1. In a medium saucepan, combine all the ingredients except for the mushrooms and bring to a boil. Cover and simmer for 10 minutes.
2. Add in the mushrooms (button mushrooms can be marinated whole, and baby bellas in quarters). Mix well so that the mushrooms are well coated. Simmer uncovered for three minutes. Turn off flame. Transfer to a container and chill overnight.