

Chanterelle Mushroom Conserve



Ingredients

- 2 lbs small young mushroom buttons. 28-30 oz will fit a quart jar. Chanterelle buttons are my favorite here
- 3 cloves 7 grams garlic thinly sliced
- ½ cup flavorless oil for sauteeing grapeseed or canola
- 1 teaspoon 5 grams kosher salt a generous teaspoon
- ¾ cup water
- ½ cup Rice wine vinegar you can also use white wine vinegar, but it will have a stronger flavor
- 2 teaspoons fresh chopped thyme fresh only
- 1 dried bay leaf or use fresh

Info

- **Prep:** 20
- **Cook:** 25
- **Serves:** 2 pints
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Directions

1. Read through the entire recipe before proceeding.
2. Clean your mushrooms by swishing them quickly in cold water while you clean them to ensure they'll have liquid to give up when they hit the heat. Transfer the mushrooms to a tray lined with a few paper towels and allow them to rest and release some liquid. I like to do this

overnight in the fridge to allow them to dry out a bit.

3. In a wide pan with high sides, or a soup pot, gently heat the oil and the sliced garlic slowly on medium heat until the garlic begins to turn golden. Take your time here, as the more color you can put on the garlic, the better the finished product will taste. Do not burn the garlic.
4. When the garlic is perfectly golden, add the mushrooms, salt and herbs, stir so the salt can help draw out the mushroom liquid, then cover the pan, cooking on medium heat, and allow the mushrooms to give up their juice and halt the cooking of the garlic. The mushrooms should give off a good amount of water.
5. Once the mushrooms have wilted and given up their juice, add the water and vinegar, then bring the mixture to a rolling boil.
6. Finally, put the mushrooms in a quart jar, pack them down, then bring the liquid back to a boil, and pour the boiling liquid over the mushrooms. Wiggle a chopstick around in the jar to get out air pockets, adding extra pickling liquid as needed. From here the mushrooms can be stored in the fridge and will last for months as long as they're kept under their liquid.
7. If you want to water bath can the mushrooms, leave ½ inch of headspace at the top. Depending on the size of your mushrooms, you may have a little pickle liquid and some mushrooms leftover.
8. Press the mushrooms down to make sure they are completely covered with liquid—add a little oil to cover if they threaten to pop up, then screw on the lid, then process the jar(s) in a water bath like regular cucumber pickles: 10 minutes for pints, 15 minutes for quarts. Store opened jars in the fridge. Wipe the rims of the jars and seal. Process in a boiling water bath for 15 minutes.

[chanterelles](#), [mushrooms](#), [pickled](#), [white wine vinegar](#), [vinegar](#)

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