

Pickled Chicken of the Woods



Ingredients

- 1 lb very young chicken of the woods
- 3 cups water
- 1.5 tsp salt
- 2 large cloves of garlic
- A few sprigs of fresh thyme
- Two dried bay leaves
- 1 cup of champagne or white wine vinegar

Info

- **Prep:** -
- **Cook:** 15m
- **Serves:** 2 pint jars
- [Source](#)

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Directions

1. In a small stock pot, bring the water, salt, garlic and herbs to a simmer.
2. Add the chicken of the woods and cook until they have released their juice and cooked through, about 5 minutes.
3. Add the vinegar to the mixture, then pack pint canning jars full of the pickles. Pour the pickle liquid over the mushrooms and fill the jars leaving 1/2 an inch of headspace, then process the jars in a waterbath canner for 15 minutes.

[mushrooms](#), [chicken of the woods](#), [vinegar](#), [white wine vinegar](#), [champagne vinegar](#)

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