

Pickled Oyster Mushrooms



Ingredients

- 1 1/2 lbs oyster mushrooms
- 1 medium red onion, sliced
- 1 1/2 cups white wine vinegar
- 1 1/2 cups red wine vinegar
- 1 TBSP kosher salt
- 1 TBSP sugar
- 1/2 TBSP whole black peppercorns
- 2 bay leaves
- 3 garlic cloves, sliced
- 2 mason jars
- 1 large pot
- 1 medium pot

Info

- **Prep:** 20
- **Cook:** 10
- **Serves:** 2 pints
- [Source](#)

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Directions

1. Chop your oyster mushrooms into desired size. I left the smaller ones whole and cut the bigger ones in half or thirds.
2. Bring a large pot of salted water to a boil and simmer mushrooms for 1-2 minutes until tender.

Remove from water and let drain.

3. In a medium pot, combine vinegars, onion, salt, sugar and peppercorns. Bring your pickling liquid to a boil
4. Next take your mason jars and put one bay leaf in each jar along with your sliced garlic.
5. Pack 1/3 of the way with your oyster mushrooms. Next, add some onions from your pickling liquid. Then top with more mushrooms. Repeat for second jar. Once your jar is almost filled to the top, pour your pickling liquid into each jar, leaving about 3/4 inch head space.
6. Wipe the rims, apply lids and process your jars in boiling water for 15 minutes. (I am a fan of one-pot cooking so I boiled them back in the water that I used earlier to tenderize the mushrooms).
7. Remove jars from pot and let cool. Let rest for at least 48 hours before opening.

[mushrooms](#), [oyster mushrooms](#), [pickled](#), [canning](#), [water bath](#), [red onion](#), [white wine vinegar](#), [red wine vinegar](#), [garlic](#)

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