

Tomato and Coriander Marinated Mushrooms



Ingredients

- 5 ounces freshest possible milkcap mushrooms
- 1.5 tablespoons freshly ground coriander seed
- ¼ cup finely diced shallot
- 2 tablespoon flavorless cooking oil or blended olive oil
- 1.5 tablespoons fresh lemon juice or white wine vinegar or to taste if you don't plan on canning them
- ½ teaspoon grated lemon zest
- ¼ teaspoon crushed red pepper
- 1 teaspoon minced garlic
- ¾ cup tomato juice
- 2 tablespoons extra virgin olive oil for finishing
- ½ teaspoon kosher salt or to taste

Info

- **Prep:** 30
- **Cook:** 15
- **Serves:** 1 pint
- [Source](#)

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Rate



Directions

1. Brown the mushrooms in the 2 tablespoons of oil until cooked through, and season with a pinch

of salt and pepper. Add the shallot and garlic to the pan and cook for 2-3 minutes more, then add the tomato juice, chili, and coriander and simmer for a minute or two.

2. Transfer the mixture a container, add the lemon juice and zest, double check the seasoning for salt, chili and lemon, and adjust as needed.
3. Pour over the olive oil to keep everything underneath the liquid, then cool to room temperature and refrigerate. The mushrooms will keep for a week or two in the fridge as long as they're completely under the liquid, but keep an eye on it, if it bubbles, or looks carbonated, the tomato has fermented and it should be discarded.
4. The marinated mushrooms can also be canned and stored at room temperature. (15 minute water bath)

[tomato juice](#), [canning](#), [mushrooms](#), [chanterelles](#), [oyster mushrooms](#), [coriander](#), [shallot](#), [lemon](#)

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