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Mushroom Lovers CLUB

GINGER WASABI PICKLED MUSHROOMS *by Family Feedbag*

Make these pickled mushrooms in a ginger wasabi brine ahead of time, letting the flavours mingle before eating. Use them to add a touch of drama to an appetizer table or Sunday brunch.

Prep Time: 10 mins. | Cook Time: 5 mins.

INGREDIENTS

- 1 ½ lb (675 g) white mushrooms
- 2 bird's eye chili peppers
- 2 bay leaves
- 1 tsp (5 mL) yellow mustard seeds
- 1 ¼ cups (300 mL) unseasoned rice vinegar
- ¼ cup (60 mL) soy sauce
- 1 tsp (5 mL) sesame oil
- 1 tsp (5 mL) wasabi powder
- 1 tsp (5 mL) grated fresh ginger



METHOD

Rinse the mushrooms well under cool running water. Leave the small ones whole, chopping the larger ones into bite-size pieces.

Bring a large saucepan of water to a boil over high heat. Add the mushrooms and cook for 5 minutes, stirring occasionally. Drain (you can keep the mushroom water for making soups or noodle dishes).

Meantime, in each of two 500 mL (2 cup) jars, add 1 bay leaf, 1 bird's eye chili and ½ tsp (2 mL) mustard seeds (if you'd prefer, you can combine the ingredients in one 1 L (4 cup) jar or a medium mixing bowl instead). Distribute the mushrooms equally into the jars.

In a small mixing bowl, whisk together the rice vinegar, soy sauce, sesame oil, wasabi and ginger. Pour over the mushrooms.

Cover and refrigerate for up to 1 week.

Makes two 500 mL (2 cup) jars

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RECIPE

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