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MMMMM----- Recipe via Meal-Master (tm) v8.05

Title: MARINADED WILD MUSHROOMS

Categories: Meats

Yield: 1 Servings

1 1/2 lb Mushrooms, fresh
3/4 c Oil, any type
1/2 c Vinegar, wine
1 1/2 ts Salt
1 ts Sugar
1/2 ts Sweet basil, dried
1/4 ts Thyme
6 Pepper corns
1 Garlic clove, halved
1 Bay leaf

Combine ingredients, cover and heat to boiling. Simmer for 10 minutes. Add mushrooms and simmer, uncovered, 3 minutes. Transfer to a bowl, including liquid and chill overnight, stirring occasionally. Drain and serve as a salad or appetizer. Many wild mushrooms are poisonous, either mildly or fatally. Use only those you know or buy some. Willow mushrooms, called oyster mushrooms in Louisiana, occur in late fall/winter on sides of dead willows and are ideal for this dish. Recipe date: 12/12/87

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