

JANE SCHWARTZ'S MARINATED MUSHROOMS

Shared by her daughter Elly Schwartz.



PREP: 10

COOK: 10

SERVINGS: 8

INGREDIENTS:

1 lb. fresh whole mushrooms, cleaned

¼ C. oil (your choice)

¼ C. red wine vinegar (or the flavored vinegar of your choice)

1 tsp. salt

½ tsp. oregano

DIRECTIONS:

Combine all ingredients in a pot.

Bring to boil over medium-high heat, keeping pot covered.

Reduce heat and simmer two minutes.

Turn off heat, uncover pot, and let stand until cool, about an hour.

Refrigerate several hours or overnight.

Drain, rinse if desired.