

Marinated Mushrooms

Category: Appetizer

Servings: 8

Rating: 10

Source: Time-Life, "The Cooking of Italy"

Description:

Ingredients:

| | |
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| olive oil | 2/3 cup |
| water | 1/2 cup |
| lemon juice | of 2 lemons |
| bay leaf | 1 |
| garlic | 2 cloves, bruised with the flat of a knife |
| peppercorns | 6 whole |
| salt | 1/2 teaspoon |
| mushroom | 1 pound small whole |

Instructions:

Combine the olive oil, water, lemon juice, bay leaf, bruised garlic, peppercorns, and salt in a 10 to 12" enameled skillet. Bring to a boil over moderate heat. Reduce the heat, cover and simmer for 15 minutes. Strain the marinade through a sieve and return it to the skillet. Bring to a simmer over low heat. Drop the mushrooms into the marinade and simmer for 5 minutes. Let the mushrooms cool in the marinade. Drain and serve at room temperature.