

Betty's Zesty Marinated Mushrooms



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Betty demonstrates how to make Zesty Marinated Mushrooms. These are fresh sliced mushrooms, covered with a flavorful oil and vinegar sauce, and chilled before serving.

Zesty Marinated Mushrooms

- 1 pound fresh sliced mushrooms
- 2/3 cup vegetable oil
- 1/3 cup white vinegar
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 teaspoon to 1 tablespoon dried parsley flakes, as desired
- 1 tablespoon dried dill weed
- 1 medium onion, thinly sliced into half-circles
- 1 clove of garlic, crushed or finely chopped

Wash mushroom slices and pat dry with paper towel. Place mushroom slices in a large bowl or suitable jar. Pour each of the remaining ingredients over the top of the mushrooms. Stir well. Marinate at least 8 hours, stirring occasionally. Keep in the refrigerator (covered) for about 4 days. Enjoy! --Betty :)