



Cooperative Extension Service
Institute of Food and Agricultural Sciences

Pickled or Non-Fermented Foods: Marinated Whole Mushrooms¹

United States Department of Agriculture, Extension Service²

Marinated Whole Mushrooms

- 7 lbs small whole mushrooms
- 1/2 cup bottled lemon juice
- 2 cups olive or salad oil
- 2-1/2 cups white vinegar (5 percent)
- 1 tbsp oregano leaves
- 1 tbsp dried basil leaves
- 1 tbsp canning or pickling salt
- 1/2 cup finely chopped onions
- 1/4 cup diced pimento
- 2 cloves garlic, cut in quarters
- 25 black peppercorns

Yield: About 9 half-pints

Procedure: Select very fresh unopened mushrooms with caps less than 1-1/4 inch in diameter. Wash. Cut stems, leaving 1/4 inch attached to cap. Add lemon juice and water to cover. Bring to boil. Simmer 5 minutes. Drain mushrooms. Mix olive oil, vinegar, oregano, basil, and salt in a saucepan. Stir in onions and pimento and heat to boiling. Place 1/4 garlic clove and 2-3 peppercorns in a half-pint jar. Fill jars with mushrooms and hot, well-mixed oil/vinegar solution, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1.

Table 1. Recommended process time for Marinated Whole Mushrooms in a boiling-water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 t	3,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints	20 min	25	30	35

1. This document is Fact Sheet FCS 8232, a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: June 1998. First published: February 1993. Reviewed: June 1998. This document was extracted from the Complete Guide to Home Canning, Agriculture Information Bulletin No. 539, USDA. It was originally published on CD-ROM as part of HE 8152, Guide 6: Preparing and Canning Fermented Foods and Pickled Vegetables.
2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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