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>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 3,000 ft</th>
<th>3,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Half-pints</td>
<td>20 min</td>
<td>25</td>
<td>30</td>
<td>35</td>
</tr>
</tbody>
</table>

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