

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 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints	20 min	25	30	35

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

1. This document is Fact Sheet FCS 8232, one of 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: May 2003. Revised: July 2005. Reviewed: May 2011. This document was extracted from the Complete Guide to Home Canning, Agriculture Information Bulletin No. 539, USDA. Please visit the EDIS website at <http://edis.ifas.ufl.edu>.
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