



Preparing and Canning Pickled Vegetables

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

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

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

This document was adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2009.

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