

## Russian Pickled Mushrooms

Marinovannymi Gribami

Courtesy of [www.thespruce.com](http://www.thespruce.com)

Submitted by Carolyn Wilson

### Ingredients

- 3 lbs small button mushrooms, cleaned and stemmed (use stems for another purpose)
- 1/3 cup vegetable oil
- 1/3 cup apple cider vinegar
- 1/3 cup red wine vinegar
- 1 Tbsp salt
- 2 cloves or more, minced
- 2 bay leaves (small pieces)
- 1 Tbsp dill, chopped
- 1 large onion, sliced into rings

### Directions

1. Place oil, vinegars, garlic, parsley and onion into a large nonreactive (nonmetallic) saucepan and bring to a boil. Add salt and stir until dissolved. Cool to lukewarm.
2. Meanwhile sterilize jars and lids. Place prepared mushrooms into jars. Pour brine over mushrooms and fill until 1/4 inch from the top of the jar. Cap with sterilized lid and refrigerate for 24 to 72 hours. Serve chilled.

