



How to Pickle Oyster Mushrooms

Ingredients

- 500ml Sarsons Pickling vinegar
- 1tsp table salt
- 1tsp sugar
- 1 garlic clove
- 1 bay leaf
- 10 peppercorns
- 500g Oyster mushrooms
- 2tbsp sherry

Method

Put all of the ingredients apart from the mushrooms and sherry into a saucepan and bring to the boil.

Add the mushrooms and simmer for 5 minutes then pour in the sherry.

Use a slotted spoon to transfer the mushrooms into a warm, sterilised 500ml jar and pour over the hot vinegar until the mushrooms are completely covered.

Seal the jar and leave to mature for 2 weeks.

Once the jar is opened eat within a few days.

