

## Pickled Mushrooms

From Baroness Mistress Kathryn Goodwyn

(Recipe adapted by Lady Lys d'Arras from Sir Kenelm Digby's Closet, Opened)

8 cups Mushrooms (about 6 lbs).  
3/4 cups Water

3 tbs. Salt  
1 quart white wine vinegar

Wash and scrub mushrooms (about 6 lbs). Leave most of them whole (huge ones may be halved or quartered). Put into a fairly deep pot with 3/4 cups water and 3 tbs. Salt. They will generate their own water, and shrinks quite a bit, so don't be afraid of burning them. Bring to a boil and let simmer about 20 minutes, skimming off the scum continuously. Drain. Cool.

Prepare the pickled by simmering in 1 quart white wine vinegar the following spices:

1 whole Nutmeg  
2 or 3 flakes of whole Mace (2 tsp. powdered)

20 whole Cloves  
3 Bay leaves (if California bay leaves, only 2)

Optional: 1 Tsp. Rosemary and/ or Lemon Thyme, leaf only

Simmer all the spices in the vinegar for 20 minutes, opening all the windows in the area! Leave spices whole in the pickle, and add the mushrooms, making sure there is enough liquid to cover them all. Place in a glass or ceramic container, and leave at room temperature, covered, for 10-12 days, then refrigerate. I have a batch that has kept more than 8 months very well.

As these tend to be rather strong, I have found it best to rinse them when they are taken from the brine. For those who love to numb their lips, 2-3 tsp. crushed peppercorns can be substituted for the whole ones in the pickle. The leftover pickle can be re-used. Just prepare more mushrooms and cover with the pickle, adding extra white wine vinegar as needed to completely cover the mushrooms.

**Sideboard:** *Kathryn Goodwyn notes* – 1) I found this in my old files, and thought barony gentles would be interested in this Old Bhakail recipe! 2) These were strong but terrific! Do try them.

