

Italian Marinated Porcini Mushrooms

<http://userealbutter.com/2018/07/17/italian-marinated-porcini-mushrooms-recipe/>
from *Hunter Angler Gardener Cook*

1 lb. meaty fresh porcini, cleaned*
1 cup white or cider vinegar
kosher or pure sea salt
zest of 1/4 lemon, sliced into wide strips
1 dried hot chile, split lengthwise
scant 1 tsp dried oregano
1/4-1/2 cup extra virgin olive oil

*Remove the pores from the mushroom if they are yellow or pliable because they can become slimy during the pickling process. You can dry any discarded pores and grind them into a powder – which makes a wonderful seasoning. If the pores are firm and light or cream colored, as in with smaller/younger porcini, I leave them intact.

Slice the fresh porcini into 1/2-inch thick pieces. Spread a layer of salt on a large baking sheet. Arrange the mushroom slices (cut-side down if one side is uncut) in a single layer on the salt. Sprinkle a generous layer of salt on top of the mushroom slices and let the salt draw the liquid out of the mushrooms for an hour or two. Press the mushroom slices between paper towels to remove excess liquid. Bring the vinegar to a boil in a small saucepan. Boil the mushrooms for 5 minutes, submerging the pieces with a potato masher or a skimmer if you can. Remove the pan from the heat and strain out the mushrooms. You can reserve the vinegar for other uses like dressings. Carefully blot the mushrooms with paper towels. Lay the slices in a single layer on a cloth or paper towels to dry, about 12-24 hours, turning once or twice. They are ready when they are no longer damp, but are still easy to bend. Add the oil, lemon zest, oregano, chile, and mushrooms to a bowl. Toss everything together and pack into a jar. Use a skinny knife or chopstick to release air bubbles from the jar. Be sure the mushrooms are completely covered by the oil. Refrigerate for at least a week before eating. Store for up to 6 months in the refrigerator. Makes 1 pint.