

## Marinated Mushrooms

<http://userealbutter.com/2013/08/11/marinated-mushrooms-recipe/>

modified from [Whole Foods](#)

1 lb. fresh crimini mushrooms  
4 tbsps extra virgin olive oil  
2 tbsps white wine vinegar  
2 tbsps fresh lemon juice (optional, but I recommend it)  
1 clove garlic, finely minced  
1/4 cup red onion, finely minced  
2 tsps fresh oregano, finely chopped  
2 tbsps fresh parsley, finely chopped  
1/2 tsp sea salt  
1/2 tsp black peppercorns  
1/2 tsp coriander seeds

Clean the mushrooms and trim the stems. Bring a pot of salted water to a boil and simmer the mushrooms in the water for five minutes or until tender. Drain the mushrooms. Place the mushrooms and the rest of the ingredients together in a large jar. Seal the jar and give it a thorough shake to mix everything together. Let the mushrooms marinate overnight in the refrigerator. Serve in a platter or a bowl. Makes a pound of mushrooms.