

# Our State eats

Published in the September 2019 issue of Our State

## Marinated Mushroom

Yield: 4 servings.

- 1 pound button mushrooms
- ¼ cup olive oil
- ¼ cup red wine vinegar
- 2 tablespoons diced red onion
- 2 cloves garlic, whole
- 2 teaspoons brown sugar, packed
- ½ teaspoon dried oregano
- ½ teaspoon caraway seeds
- ½ teaspoon whole black peppercorns
- ¼ teaspoon crushed red pepper flakes (optional)
- Kosher salt and freshly ground black pepper
- 2 tablespoons chopped fresh basil leaves (optional)

Clean mushrooms with a damp paper towel. In a large pot of boiling salted water, cook mushrooms until just tender, about 3 to 4 minutes; drain well.

In a large bowl, whisk together olive oil, vinegar, red onion, garlic, sugar, oregano, caraway seeds, peppercorns, and red pepper flakes; season with salt and pepper to taste. Add mushrooms and toss well.

Transfer to an airtight container and place in the refrigerator for at least 8 hours and up to 5 days. Turn container over every 2 hours, or once a day, depending on how long they marinate.

Serve at room temperature, garnished with fresh basil, if desired.



ORIGINAL RECIPE BY LYNN WELLS / PHOTOGRAPH BY MATT HULLSMAN

Subscribe to the Our State Eats newsletter and get recipes weekly.

[Go to ourstate.com/os-eats](https://ourstate.com/os-eats)