



My Pickled Pine Mushroom Recipe - *I based it in parts so you can make it up to however many mushrooms you have.*

<https://farmacyco.com.au/pickled-pine-mushrooms/>

Ingredients:

2 parts Apple Cider Vinegar (ie. 400ml)

2 parts Water (ie. 400ml)

1 part Sugar (ie. 200g)

1 part EVO (ie. 200ml)

Pine Mushrooms (cleaned and sliced)

Whole native Pepper berry - 2 for each jar

Thyme - a sprig in each jar and 1 for the pot

2 bay leaves

A sprig of white pine tip with needles.

a few slices of orange peel

1 tsp of salt or a sprig of saltbush

garlic cloves - a slice for each jar

I added a sprinkle of Kunzea leaves as well, but this is optional.

Method:

- Place everything except mushrooms in a pot and heat to a simmer. Add the mushrooms and continue to simmer for a minute or two.
- Add a sprig of thyme and a couple of pepper berries to some sterilised jars.
- Using tongs or a slotted spoon, fish out the mushrooms and pack them into the prepared jars. Cover with the liquid, making sure the mushrooms are submerged and the garlic is evenly dispersed through the jars. pop the lids on and let cool.

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