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## are bay leaves safe to eat preserving mushrooms

Posted by Lindsay Maxwell - 2010/02/03 07:17

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Does anyone know how to preserve fresh mushrooms other than drying them? I had in mind something along the lines of olive oil and either vinegar or lemon juice but having looked through all my books (including the Jane Grigson mushroom feast) I can only find methods for drying them. A recipe would be good or even just some vague method. I don't know for example whether you are supposed to cook them in some way first before adding the oil and vinegar. Thanks for any ideas. lindsay

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## are bay leaves safe to eat preserving mushrooms

Posted by Graham Orme - 2010/02/03 07:17

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Does anyone know how to preserve fresh mushrooms other than drying them? Provided they are only going to be used in cooking, I find freezing them works well. All I do to prepare them is to wipe them clean with a damp cloth and put them in a freezer bag.

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Posted by Justin Cormack - 2010/02/03 07:17

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Does anyone know how to preserve fresh mushrooms other than drying them? I had in mind something along the lines of olive oil and either vinegar or lemon juice but having looked through all my books (including the Jane Grigson mushroom feast) I can only find methods for drying them. A recipe would be good or even just some vague method. I don't know for example whether you are supposed to cook them in some way first before adding the oil and vinegar. A visiting Italian a while ago brought some ceps (porcini) in olive oil. As far as I remember they were cooked (I presume in the oil). I made them into a delicious risotto, using the oil too. You don't seem to see them like this in shops though. Not sure I would use vinegar, the taste would be rather strong, and it wouldn't go with many mushroom recipes. justin

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## are bay leaves safe to eat preserving mushrooms

Posted by Andy Robts - 2010/02/03 07:17

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Does anyone know how to preserve fresh mushrooms other than drying them? I had in mind something along the lines of olive oil and either vinegar or lemon juice but having looked through all my books (including the Jane Grigson mushroom feast) I can only find methods for drying them. After drying, the other traditional way of coping with a glut of mushrooms is to make ketchup out of them. This concentrated mushroom liquid can then be used for flavouring. If it's the texture of fresh mushroom that you want to preserve, I don't think it can be done. Incidentally, the Fairy Ring mushroom dries and reconstitutes really well as it does this in nature anyway. Andy R

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## are bay leaves safe to eat preserving mushrooms

Posted by Richard - 2010/02/03 07:17

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A visiting Italian a while ago brought some ceps (porcini) in olive oil. As far as I remember they were cooked (I presume in the oil). I made them into a delicious risotto, using the oil too. You don't seem to see them like this in shops though. Italian delis usually stock ceps

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Posted by AST - 2010/02/03 07:17

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writes: Does anyone know how to preserve fresh mushrooms other than drying them? I had in mind something along

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the lines of olive oil and either vinegar or lemon juice but having looked through all my books (including the Jane Grigson mushroom feast) I can only find methods for drying them. A recipe would be good or even just some vague method. I don't know for example whether you are supposed to cook them in some way first before adding the oil and vinegar. A visiting Italian a while ago brought some ceps (porcini) in olive oil. As far as I remember they were cooked (I presume in the oil). I made them into a delicious risotto, using the oil too. You don't seem to see them like this in shops though. Not sure I would use vinegar, the taste would be rather strong, and it wouldn't go with many mushroom recipes. In fact you are right about porcini mushrooms, but not necessarily in risotto, you use them as 'antipasti' and in salads. and as for how to do it.....I have no Idea.

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## are bay leaves safe to eat preserving mushrooms

Posted by Julian Barkway - 2010/02/03 07:17

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Lindsay Maxwell <lind...@cs.york.ac.uk> glanced nervously around the room before whispering hoarsely: = Does anyone know how to preserve fresh mushrooms other than drying them? = I had in mind something along the lines of olive oil and either vinegar = or lemon juice but having looked through all my books (including the = Jane Grigson mushroom feast) I can only find methods for drying them. = = A recipe would be good or even just some vague method. I don't know for = example whether you are supposed to cook them in some way first before = adding the oil and vinegar. = = Thanks for any ideas. = = lindsay Antonio Carluccio's 'An Invitation to Italian Cooking' has a recipe for mushrooms preserved in oil on p.42. HTH.

===== = Julian Barkway,

| Boil a yak today. You know it makes sense. Frankfurt, Germany |

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## are bay leaves safe to eat preserving mushrooms

Posted by Andrew Marshall - 2010/02/03 07:17

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A recipe would be good or even just some vague method. I don't know for example whether you are supposed to cook them in some way first Blanch them quickly, then dry them thoroughly, I'd say; then into the oil. Bon appetit Andrew

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## are bay leaves safe to eat preserving mushrooms

Posted by Lindsay Maxwell - 2010/02/03 07:17

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Lindsay Maxwell <lind...@cs.york.ac.uk> glanced nervously around the room before whispering hoarsely: = Does anyone know how to preserve fresh mushrooms other than drying them? = I had in mind something along the lines of olive oil and either vinegar = or lemon juice Antonio Carluccio's 'An Invitation to Italian Cooking' has a recipe for mushrooms preserved in oil on p.42. Thanks for everyone's suggestions. In fact I visited friends over the weekend who had AC's mushroom book and also a book on preserving which had what I wanted. Basically you mix half wine vinegar and half water with garlic / herbs / spices and simmer the mushrooms in it till cooked (10 minish), then pack in sterilised jars with olive oil. Haven't tried it yet but it sounds plausible. Lindsay

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## are bay leaves safe to eat preserving mushrooms

Posted by Harold Sargeant - 2010/02/03 07:17

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Basically you mix half wine vinegar and half water with garlic / herbs / spices and simmer the mushrooms in it till cooked (10 minish), then pack in sterilised jars with olive oil. Haven't tried it yet but it sounds plausible. The boiling and use of vinegar is very important to kill of any Botulism bacteria which can develop in storage. Re beetroot and onions. Food away from the soil is much safer and often has enough of its own acid. Re olives and tomatoes.

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## are bay leaves safe to eat preserving mushrooms

Posted by Kate Pugh - 2010/02/03 07:17

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: Antonio Carluccio's 'An Invitation to Italian Cooking' has a recipe for : mushrooms preserved in oil on p.42. and Lindsay Maxwell (lind...@cs.york.ac.uk) said: : I visited frinds over the : weekend who had AC's mushroom book and also a book on preserving which : had what I wanted. : : Basically you mix half wine vinegar and half water with garlic / herbs / : spices and simmer the mushrooms in it till cooked (10 minish), then pack : in sterilised jars with olive oil. Haven't tried it yet but it sounds : plausible. Just to say that Antonio Carluccio's recipe is good. I have tried it and it's really delicious. Kate

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## are bay leaves safe to eat preserving mushrooms

Posted by Alan J Holmes - 2010/02/03 07:17

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Antonio Carluccio's 'An Invitation to Italian Cooking' has a recipe for mushrooms preserved in oil on p.42. HTH. Not really, I don't happen to have a copy of that particular publication, to hand! Would have been nice if you had quoted the recipe.

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## are bay leaves safe to eat preserving mushrooms

Posted by Kate Pugh - 2010/02/03 07:17

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Alan J Holmes (Alan.Hol...@brunel.ac.uk) said: : Would have been nice if you had quoted the recipe. I meant to do this earlier in the week, but it's taken me until now to remember to bring the book in. Don't email me about copyright, it's in my own words. I've also improved some of his conversions (I've made this in both Imperial and metric). I'm going to experiment with an oil-free version of this at some point; ie just putting the mushrooms in the vinegar they were cooked in. I want to check if I can find a similar guaranteed recipe first though, as 'preserving' things randomly can be dodgy. Disclaimer: read a book on preserving if you want to make sure this is safe to eat. I've eaten it after a month with no ill-effects. I've also heard bad things about garlic preserved in oil, so I either leave the garlic out or simmer it with the mushrooms. The book is somewhat unclear on this point. Kate

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## are bay leaves safe to eat preserving mushrooms

Posted by Kate Pugh - 2010/02/03 07:17

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Andy Robts (andyro...@aol.com) said: : After drying , the other traditional way of coping with a glut of mushrooms : is to make ketchup out of them. Has anybody got a good mushroom ketchup recipe? I tried the one from Jane Grigson's Mushroom Book and all it seemed to taste of was salt. Kate

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## are bay leaves safe to eat preserving mushrooms

Posted by June Hughes - 2010/02/03 07:17

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In article <6hq435\$b0...@news.ox.ac.uk, Kate Pugh <corp0...@sable.ox.ac.uk writes posting and recipe snipped Thanks Kate. Question: You mention bad things you've heard about garlic preserved in olive oil. What are they, please? I often steep olive oil with garlic. If you leave it long enough the garlic disappears.

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## are bay leaves safe to eat preserving mushrooms

Posted by Alan J Holmes - 2010/02/03 07:17

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Alan J Holmes (Alan.Hol...@brunel.ac.uk) said: : Would have been nice if you had quoted the recipe. I meant to do this earlier in the week, but it's taken me until now to remember to bring the book in. Don't email me about copyright, it's in my own words. I've also improved some of his conversions (I've made this in both Imperial and metric). Thanks, all is forgiven!(-)

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## are bay leaves safe to eat preserving mushrooms

Posted by Kate Pugh - 2010/02/03 07:17

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June Hughes (junehug...@theacct.demon.co.uk) said: : Question: You mention bad things you've heard about garlic preserved : in olive oil. What are they, please? I think it was something to do with botulism. Something along the lines of, if you just peel the garlic and cover it with olive oil, the botulism entity (virus or whatever) stays alive, respire anaerobically (because you've excluded the air by covering it with oil) and produces a very potent toxin. I've just had a look for the rec.food.preserving FAQ for a more expert view, but I can't find it. : I often steep olive oil with garlic. If you leave it long enough the : garlic disappears. This is heating the garlic in olive oil, yes? I've tried to do that a couple of times; I think the inspiration was when they did it in prison in the film 'Goodfellas'. I could never get it to work. What's the secret? Is it just patience? Kate

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## are bay leaves safe to eat preserving mushrooms

Posted by Kate Pugh - 2010/02/03 07:17

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June Hughes (junehug...@theacct.demon.co.uk) said: :: Question: You mention bad things you've heard about garlic preserved : : in olive oil. What are they, please? OK, found it - from the rec.food.preserving FAQ:

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## are bay leaves safe to eat preserving mushrooms

Posted by June Hughes - 2010/02/03 07:17

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I've just had a look for the rec.food.preserving FAQ for a more expert view, but I can't find it. : I often steep olive oil with garlic. If you leave it long enough the : garlic disappears. This is heating the garlic in olive oil, yes? I've tried to do that a couple of times; I think the inspiration was when they did it in prison in the film 'Goodfellas'. I could never get it to work. What's the secret? Is it just patience? Have given up as of now :)

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## are bay leaves safe to eat preserving mushrooms

Posted by A Gallagher - 2010/02/03 07:17

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Does anyone know how to preserve fresh mushrooms other than drying them? I had in mind something along the lines of olive oil and either vinegar or lemon juice but having looked through all my books (including the Jane Grigson mushroom feast) I can only find methods for drying them. A recipe would be good or even just some vague method. I don't know for example whether you are supposed to cook them in some way first before adding the oil and vinegar. Thanks for any ideas. lindsay Lindsay, I find this recipe excellent, Marinated Whole Mushrooms 7 lbs small whole mushrooms 1/2 cup bottled lemon juice 2 cups olive or salad oil 2-1/2 cups white vinegar (5 percent) 1 tbsp oregano leaves 1 tbsp dried basil leaves 1 tbsp canning or pickling salt 1/2 cup finely chopped onions 1/4 cup diced pimento 2 cloves garlic, cut in quarters 25 black peppercorns Yield: About 9 half-pints Procedure: Select very fresh unopened mushrooms with caps less than 1-1/4 inch in diameter. Wash. Cut stems, leaving 1/4 inch attached to cap. Add lemon juice and water to cover. Bring to boil. Simmer 5 minutes. Drain mushrooms. Mix olive oil, vinegar, oregano, basil, and salt in a saucepan. Stir in onions and pimento and heat to boiling. Place 1/4 garlic clove and 2-3 peppercorns in a half-pint jar. Fill jars with mushrooms and hot, well-mixed oil/vinegar solution, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1. Table 1. Recommended process time for Marinated Whole Mushrooms in a boiling-water canner.Canner Pressure (PSI) at Altitudes of Style of Pack Jar Size 0 - 1,000 ft 1,001 - 3,000 ft 3,001 - 6,000 ft Above 6,000 ft HotHalf-pints20 min253035 1.This document was extracted from the Complete Guide to Home Canning, Agriculture Information Bulletin No. 539, USDA.1994. Tony.

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: is to make ketchup out of them. Has anybody got a good mushroom ketchup recipe? I tried the one from Jane Grigson's Mushroom Book and all it seemed to taste of was salt. Kate

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## are bay leaves safe to eat preserving mushrooms

Posted by Kate Pugh - 2010/02/03 07:17

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I said: : Has anybody got a good mushroom ketchup recipe? I tried the one from : Jane Grigson's Mushroom Book and all it seemed to taste of was salt. and A Gallagher (a...@jet.uk) posted a recipe for me. Thanks! I'd just like to check - have you tried this recipe? Did it definitely come out tasting of mushrooms rather than salt? Kate

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## are bay leaves safe to eat preserving mushrooms

Posted by A Gallagher - 2010/02/03 07:17

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I said: : Has anybody got a good mushroom ketchup recipe? I tried the one from : Jane Grigson's Mushroom Book and all it seemed to taste of was salt. and A Gallagher (a...@jet.uk) posted a recipe for me. Thanks! I'd just like to check - have you tried this recipe? Did it definitely come out tasting of mushrooms rather than salt? Kate No Kate, I have not tried this recipe but other things that I have tried from SOAR have been good. If you try it let me know how it turns out, Tony.

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## are bay leaves safe to eat preserving mushrooms

Posted by Kate Pugh - 2010/02/03 07:17

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A Gallagher (a...@jet.uk) said: : No Kate, I have not tried this recipe but other things that I have tried : from SOAR have been good. If I remember right, SOAR (like most such sites) doesn't test the recipes people submit? So it doesn't follow that other SOAR recipes will also be good. I'm not trying to get at you; I'm grateful for the recipe you posted and will be trying it out soon. Thanks again! Kate

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## are bay leaves safe to eat preserving mushrooms

Posted by A Gallagher - 2010/02/03 07:17

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: Has anybody got a good mushroom ketchup recipe? I tried the one from : Jane Grigson's Mushroom Book and all it seemed to taste of was salt. etc...

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