



The Cooking Lady's Pickled Mushrooms and Onions

Ingredients

1/3 cup red wine vinegar

1/3 cup salad oil

1 small onion, thinly sliced and separated
into rings

1 teaspoon salt

2 teaspoons dried parsley flakes

1 teaspoon prepared mustard

1 tablespoon brown sugar

3 6-ounce cans mushroom caps, drained

What To Do

In small saucepan, combine all ingredients except mushrooms. Bring to boil, add mushrooms, simmer 5 to 6 minutes. Pour into a bowl, cover. Chill several hours or overnight, turning occasionally. To serve, drain and serve with cocktail picks.

Can put into a pint jar and kept refrigerated for up to 2 weeks. Won't last that long!!