

Pickled Portabella Mushrooms Published: June 27, 2020, by Ivan

I love pickles, and Pickled Portabella Mushrooms is one of my favorites. The first time I ate these pickled mushrooms were at a Japanese restaurant. The mushrooms were candied and served with a syrupy reduction of the pickling juice. The pickled portabella mushrooms were sweet, meaty, juicy, and flavorful. I used it cold as an appetizer with parmesan cheese and even as a warm topping on top of mash potatoes and green beans.

Pickled foods are versatile, tasty, and a great way to preserve your vegetables. There are many pickling recipes, but this is the simplest method I use to pickle or brine portabella mushrooms to create flavor. This pickling is not for long-term, unrefrigerated storage.

INGREDIENTS PANCAKES (Makes 1 Jar)

3 Cups Portabella Mushrooms or any brown meaty, Crimini-Mushrooms
1/2 tsp Star Anise (3 petals)
1/2 tsp Sliced Ginger
6 Tbsp Sugar
1/3 Cup Vinegar
1/3 Cup Low-Sodium Soy Sauce
Salt and Pepper to taste
3 Cup Jar for Pickling (24 oz = 700ml)
Water as needed

INSTRUCTIONS

1. Slice 3 cups portabella mushrooms to your preference. Just keep in mind you can slice the mushroom smaller after it's pickled. I am slicing the large mushroom like a pizza. Each piece will be about 1-2" long. The slice will give the diner a hearty bite. Place 3 cups portabella mushrooms into a pickling jar. I am re-using a 3 cup (24 oz) Vlasic pickle jar. Rinse the mushrooms in the jar several times to remove any loose sediments, then fill the jar with water.
2. Pour the water from the jar into a measuring cup. The liquid measured almost 1-1/4 cup. This is how much pickling or brining juice we will make. Discard the water in the measuring cup.
3. To the pickling, jar add 1/2 tsp star anise, 1/2 tsp sliced ginger, 1/4 tsp salt, and 1/4 tsp black pepper. The following ingredients will be in ratio to the 1-1/4 cup of pickling or brining fluid we will need. The ratio will be 1 part sugar (6 Tbsp sugar), 2 parts vinegar (1/3 cup), 2 parts low-sodium soy sauce (1/3 cup), 2 parts water. Just fill the jar up to the 1-1/4 measuring point with water. After you have pickled or brined a couple of times, then you can adjust the ratios to your preference. Long-term, un-refrigerated storage of pickled items requires more vinegar and less sugar.
4. Heat the pickling fluid in your microwave to the same temperature as a very hot cup of coffee. The heat will release the oils out of the star anise, pepper, and ginger. Stir the pickling juice for 10 seconds then pour the hot liquid over the mushrooms. Lid the jar tight. Label the jar and allow it to cool before refrigerating. The pickled mushrooms will be ready to eat in 6-12 hours. The pickled portabella will have to be stored in the coldest part of your refrigerator, and can last for months in the refrigerator, just like any opened jar of pickles. But they are heartier (meatier) if used within a few days.

Thanks for stopping by. I hope you enjoy your own Pickled Portabella Mushrooms. Remember to share your recipes.

Until next time. Adios