
Marinated Mushrooms II

Jean Simmons Rivers

Party Recipes from the Charleston Junior League - 1993

Servings: 10

1 pound small fresh mushrooms, cleaned and stems removed

1/2 cup olive oil

1/2 cup beer

2 tablespoons fresh lemon juice

2 tablespoons minced onion

1 tablespoon fresh parsley, chopped

1/4 teaspoon dried oregano leaves

1/4 teaspoon dried thyme leaves

1/4 teaspoon dried basil leaves

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

1 clove garlic, minced

Place the mushrooms in a shallow bowl. Add the remaining ingredients to the bowl in the order given. Toss lightly.

Allow to marinate in the refrigerator for no less than six hours, preferably overnight.

Drain off the marinade. Serve chilled or at room temperature. Pass with toothpicks.

Appetizers

Per Serving (excluding unknown items): 103 Calories; 11g Fat (95.5% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 108mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 2 Fat.