

## Italian Pickled Mushrooms

1 lb. mushrooms

2 bay leaves

1 teaspoon whole allspice

1/2 cup water

1 glove garlic

1/2 C chopped onion

2 teaspoons black peppercorns

2 teaspoons pickling salt

1/4 cup white wine vinegar

2 teaspoons sweet basil

Bring all of the ingredients to a boil. Reduce the heat, and simmer for 15 minutes. Pack the mushrooms and their liquid into a pint jar. Let the jar cool. Process in water bath for 20 minutes.