PICKLED MATSUTAKE

FORAGER: Graham Steinruck | **YIELDS:** 3 quarts

This Asian-inspired pickle is a favorite! The mushrooms are ready to eat in a few days but over the hill after sixty days.

- 3 quarts matsutake buttons
- 2 cups rice vinegar
- 1 cup water
- 1 cup mirin
- Salt to taste (approximately 1–2 teaspoons)

Thinly slice (⅛- to ¼-inch) matsutake buttons and pack tightly into 3 one-quart sterilized canning jars.

Combine liquids and adjust salt to taste. Heat to a boil. Take off heat and pour hot liquid over sliced matsutake buttons. Leave 2 inches at the top. After the matsutake heat a bit they shrink, and you may be able to stuff a few more slices in there. Top off with hot liquid, leaving a ¾-inch space at the top of the jar. Cover and let cool to room temperature. Store in the fridge. Eat within 60 days!