



Sweet & Hot Marinated Mushrooms

Asian flavored mushrooms make a perfect salad or side dish

- 3 Tablespoons honey
- 2 Tablespoons white wine vinegar
- 2 Tablespoons white wine or water
- 1 Tablespoon vegetable oil
- 1/2 Tablespoon soy sauce
- 1/2 Tablespoon sesame oil
- 1 small garlic clove, minced
- 2 Tablespoons minced green onions or chives
- 1/2 teaspoon grated fresh ginger
- 1/4 teaspoon grated orange peel
- 1/8 teaspoon ground red pepper
- 8 ounces small button mushrooms or
quartered Bella mushrooms, washed
- Parsley sprigs and peeled orange wedges for garnish

In small saucepan, combine all ingredients except the mushrooms, parsley and orange wedges. Cook until hot. Pour hot marinade over mushrooms. Cover; marinate 3 hours in refrigerator. Stir occasionally. You can also marinate these for a longer time or overnight

Before serving, arrange parsley sprigs and oranges as desired in serving bowl. With a slotted spoon, add mushrooms into serving dish. Serve chilled. Serves 2 to 4

Inspired by: Sweetened with Honey the Natural Way, 1994, The National Honey Board

About the Recipe: White button or Bella mushrooms are perfect to use with this Asian flavored sweet/sour sauce, which has a touch of peppery heat. Serve these tasty mushrooms as a side dish, salad, or tuck them into your favorite sandwiches.