## **Marinated Mushrooms**

Pamela Feeney
Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1/2 cup white wine vinegar 2/3 cup olive oil 1 teaspoon oregano 1/2 to one teaspoon salt 1/2 to one teaspoon pepper 1 tablespoon lemon juice 1 to 2 cloves garlic, minced 16 ounces mushroom buttons In a bowl, combine all of the ingredients. Mix well.

Place in the refrigerator to marinate for one day.

Per Serving (excluding unknown items): 1298 Calories; 143g Fat (96.1% calories from fat); 1g Protein; 12g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1069mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 28 1/2 Fat; 1/2 Other Carbohydrates.