

# Canned Fresh Mushrooms

Joy DeRock

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

## *fresh mushrooms*

Trim the stems and soak the mushrooms in cold water to remove all soil. Drain and rinse again. Leave the small mushrooms whole. Halve or quarter larger mushrooms. Heat gently in a covered saucepan for 15 minutes without adding any water.

Pack the hot mushrooms into jars leaving 1/2 inch of head space from the top. Add salt to each jar (1/4 teaspoon for half-pints, 1/2 teaspoon for pints) plus crystalline ascorbic acid (1/16 teaspoon for half-pints, 1/8 teaspoon for pints).

Place lids on the jars. Cover the jars with boiling water and process at 10 pounds pressure for 30 minutes.

Remove the jars from the canner and complete the seals, if necessary.

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .