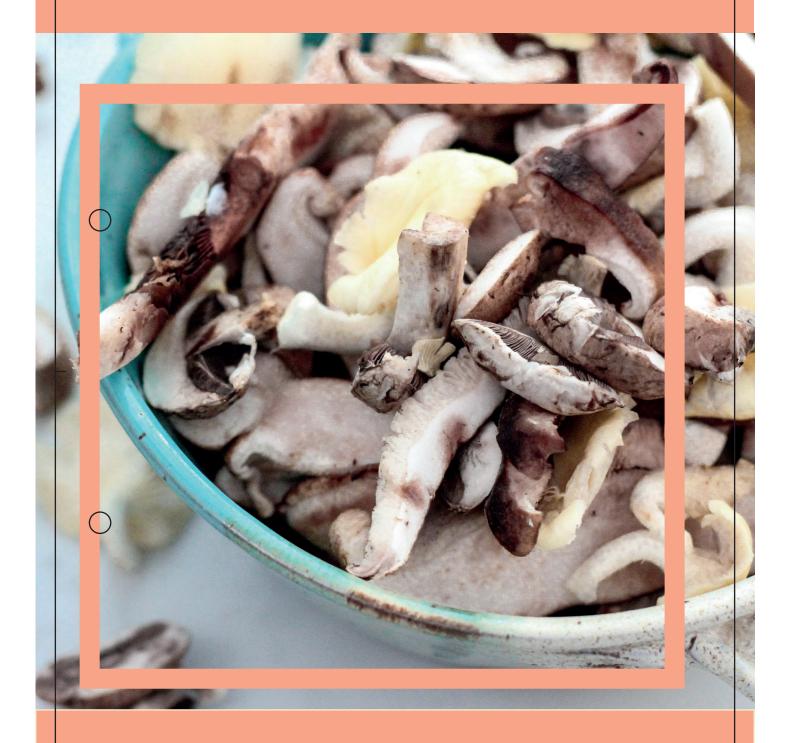
MUSHROOMS



Rosie's Preserving School

EQUIPMENT LIST

- □ chopping board
- □ ladle
- wide mouth funnel
- □ cloth
- your chosen jars and seals
- $_{\square}$ large pan
- \checkmark

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

INGREDIENTS

garlic cloves, finely chopped

☑ dried thyme

black pepper
 black pepper

1kg 2lbs

4

6

2 teaspoons

half teaspoons

3 litres 6 pints

4 tablespoons

500ml 8fl oz



METHOD

BEFORE THE WORKSHOP

Get your jars warmed, lids and seals organised Canner prepped with water, heat turned on under the canner

WORKSHOP

Put the butter into a large pan and gently cook the onions and garlic for around 10 mins until translucent

Add the mushrooms and cook for around a further 5 minutes.

Add the wine, stock and the thyme with the black pepper

Fill your jars, leaving 3cms/1 inch headspace

Remove air bubbles!

Close the canner and heat on high. Vent for 10 minutes Apply the weight and bring the pressure to 10lbs psi

Process for 60mins for 500ml/1 pint jars and 70 mins for 1000ml/1 quart

To use: thicken with a cornflour plus water mix, if needed, and serve with a swirl of cream. Leave as chunky or use a stick blender for a cream of mushroom soup. Check seasoning.

Use the thickened mix as a sauce to cook chicken pieces or pork chops/steaks – our over and oven bake

Use the soup mix in a casserole as a base

Mix with cooked pasta and bake in oven topped with grated cheese