

### #1 Pickled Coral

3 1/2 lbs. Coral Mushrooms, cleaned and blanched in boiling water for 5 min.  
1 doz. Miniature whole onions, parboiled.  
1 cup water  
2 cups white vinegar  
2 cups granulated sugar  
2 tea. salt  
Spice bag with 6 whole cloves and a 3 " Cinnamon stick.

Combine water, vinegar, sugar and salt. Add the spice bag to the vinegar mixture and heat to boiling point, covered. Simmer for 5 minutes and remove spice bag; continue to simmer while quickly packing one hot sterilized jar at a time. Fill to 1/8" from the top. Be sure the liquid covers the Coral. Seal each jar at once.

Makes 4 pints.

Recipe by Jennie M. Schmitt KPMS

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### #3 Mushroom Scramble

1 cup chopped Chanterelles  
2 tablespoons butter  
1 cup thinly sliced sausage  
1/2 cup shredded zucchini  
1/3 cup finely chopped celery  
6 eggs, beaten  
1/3 cup white wine (grape juice optional).  
1/2 cup grated Swiss cheese  
1/4 cup chopped parsley  
1/4 cup chives.  
Sauté chanterelles in butter until moisture is reduced. Stir in the beaten eggs and wine. When the eggs are beginning to set, add cheese and cook to the desired doneness. Salt and pepper lightly. Serve on hot platter and sprinkle with chives and parsley.

From the Oregon Myco. Society

### #2 Pickled Mushrooms

Place cleaned mushrooms in a pan, also several miniature onions if used instead of Garlic. Cover with equal parts of white vinegar and water. Bring to boil and simmer for 5 to 10 minutes. Drain and discard liquid.

Pickling Mix:

1/2 cup olive oil  
4 cloves garlic. (or Miniature onions, optional)  
2 teaspoons salt  
1 teaspoon oregano  
1 teaspoon dill weed  
1/2 teaspoon mace  
1/8 teaspoon ground pepper.

Combine all pickling ingredients. Place mixture with mushrooms in a jar and add enough water to cover the contents. For sourness, add vinegar to suit. Ready to eat in 1 to 2 hours. Store in refrigerator.

Alma Morgan KPMS

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### #4 Chanterelle Soup

1 lb. fresh Chanterelles 3 to 4 cups chicken broth  
2 tablespoons olive oil 1/2 teaspoon dried thyme  
1 teaspoon butter 1 cup sour cream  
1 medium onion 1 tablespoon wine vinegar  
3 medium potatoes 2 tablespoons chopped parsley

Clean the Chanterelles, reserving two or three of the best ones. Chop the remainder coarsely. Peel and chop the onion. Peel potatoes and dice (should be 2 cups). Sauté the chopped onions with the butter and oil in a large soup pot using medium heat. After five minutes, add the Chanterelles and sauté for another 5 minutes. Add the potatoes, thyme and 1 cup of chicken broth. Cover and cook until potatoes are soft, about 10 minutes. Place sour cream, vinegar and parsley in a food processor and run until smooth. Do the same with the potato mushroom mixture and return all to the soup pot. Add more chicken broth if needed and re-heat but do not boil. Season to taste. Slice reserved mushrooms and use as garnish with a dollop of sour cream and some parsley.

Source Unknown