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EVA'S PORTOBELLO SURPRISE

Bulgarians scour the hillsides each spring and fall for mushrooms. Although portobellos are not among the kinds they find, their fleshiness make them a perfect party pleaser. The marinade for this recipe is a delicious sweet-sour combo. Great for a buffet or meze table.

- 2 Tbsp. water
- 2 Tbsp. vinegar
- 1-2 Tbsp. olive oil
- ¼ cup honey
- 1 Tbsp. dried parsley
- 4 portobello mushrooms, cut into ½-inch wide strips or an equivalent amount of reconstituted dried mushrooms

In a large saucepan, bring the water, vinegar, olive oil, honey, and parsley to boil. Turn down to simmer and add the mushrooms two at a time and let simmer in the marinade until done, but still a little crunchy. Remove the first two mushrooms and add the second pair. Repeat cooking process.

Arrange the mushrooms in a serving dish and pour over the marinade, refrigerate two days. Serve with crackers or bread for dipping the glorious juices.