

Roasted Balsamic Thyme Mushrooms



This recipe is adapted from mushrooms served at Chez Piggy Restaurant in Kingston, Ontario. They can be made ahead, then warmed slightly in the oven before serving. Warning: they are addictive! Leftovers are great in pasta sauce, served with meat dishes, or added to a grilled vegetable salad.

INGREDIENTS

2 LB fresh mushrooms wiped clean
4 cloves garlic minced
¼ CUP olive oil
2 TBSP balsamic vinegar
1 TSP fresh thyme minced or a scant
½ TSP dried thyme
Salt and pepper to taste
SERVES 6-8

METHOD

Preheat oven to 425°F. Grease a rimmed baking pan (8x8 or 9x12).

In a medium bowl, beat together garlic, oil, vinegar, thyme, and salt and pepper.

Wipe mushrooms with a damp cloth and trim long stems. Mushrooms can be kept whole or quartered. Add the mushrooms to the marinade and toss well until all surfaces are saturated.

Spread the mushrooms in baking pan, turning whole mushrooms upside down. Heap garlic and pour extra marinade into the cavities.

Bake for 20-25 minutes, giving the pan a shake about halfway through. Turn mushrooms. Serve with picks, as they are a messy finger-food.