

Marinated Lactarius Mushrooms with Onion rings



Serves 12 as an appetizer

Ingredients:

- 1 small onion, sliced crosswise
- 1/3 cup dry red wine
- 1/3 cup olive oil
- 1/4 cup minced fresh parsley
- 1 teaspoon Dijon mustard
- 1 tablespoon light brown sugar
- 1 teaspoon salt
- 1 pound mushrooms, thinly sliced

Separate the onion into rings. Place all the ingredients except the mushrooms in a large saucepan and bring to a boil. Add the mushrooms and simmer 5 to 6 minutes. Chill in a covered bowl for several hours, stirring a few times.

-- Sally Fulton