

sriracha pickled wild chanterelles

YIELD about 3 quarts | **PREP TIME** 20 min | **WAIT TIME** 1 day | **STATUS** quick pickle

PROVISIONS NEEDED

3 lb wild foraged chanterelles
3 cups rice wine vinegar
2 tbsp soy sauce
1 cup cider vinegar
2 cups water
1 cup organic cane sugar
1/2 cup sriracha
1 tbsp jacobson sea salt
2 tsp whole black peppercorns
3 tbsp green coriander seeds
1 cup fresh cilantro leaves
1/2 tsp turmeric
2 bay leaves or kaffir lime leaves
2 tbsp dry garlic bits
3 tbsp dry onion bits
2 tbsp coriander seeds
2 tsp red pepper flakes
2 tbsp fresh ginger

CHEF'S NOTES

I'm very thankful I came from a family that enjoyed foraging for wild edibles; in particular, wild mushrooms and truffles. Their flavor is reminiscent and associated with the territory that these wild foraged chanterelles are found in, giving up earthy, woodsy umami bombs. Combining these undertones and overall nuances with flavors of the Pacific Rim and Asia are easily achieved.



HOW TO MAKE IT

- in a medium sauté pan over medium high heat dry sauté all of the mushroom pieces until they give up their liquid, about 10 to 15 minutes.
- this step is crucial when pickling chanterelles.
- once they've given up most of their liquid, sauté them for 4 more minutes to dry them out.
- add the remaining ingredients to the pan with the mushrooms and bring to a boil.
- reduce the heat and simmer 20 minutes, turn off the heat. let rest another 20 minutes.
- when cool pour ingredients into a 1-gallon container and refrigerate for at least 24 hours before using.
- will keep refrigerated for months.