

Mushrooms in vinegar

Today we bring you a perfect recipe to take to the beach, the countryside or those barbecues with friends, that we guarantee, that more than one @ will leave open-mouthed.

It is a raw vegan recipe, super easy to make and perfect to accompany with a cold beer and bread crumb generesa, jejejeje



Mushrooms in vinegar

Ingredients:

- 1 tray of mushrooms
- Red wine vinegar
- Salt
- Oil
- Parsley
- Garlic

Preparation

1. To undermine the mushrooms and marinate them in the vinegar and the salt for about 5 hours, depending how strong you like them
2. Drain well, put in a dish, cover with AVOE (Extra Virgin Olive Oil)
3. Pour over garlic and peregil finely chopped
4. Let sit a few hours in the fridge and ready

In this recipe there are no quantities because it is to taste.

Hope you like it and tell us what you thought