

## It's Thyme for Marinated Mushrooms

4 oz. white button or cremini mushrooms, brushed clean and sliced thin

Juice of 1 lemon (2-3 T)

¼ C extra virgin olive oil

1 T fresh thyme leaves, chopped (or 1 t dried)

1 clove garlic, minced

½ t sea salt – more to taste

Fresh chopped parsley, for garnish

Toss sliced mushrooms with remaining ingredients. Marinate 1 hour at room temperature or up to 3 hours in the refrigerator. The mushrooms can also be quartered, which is nice if you are using them for an appetizer platter (poke with a toothpick); if you choose to quarter the mushrooms, marinating time may be slightly longer. Serve chilled. Serves 2-3.

*Note: mushrooms will be fine the following day although the texture will be softer, well-marinated and release a lot of juice.*