

JENNI MARIE'S TEST KITCHEN

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Marinated Mushrooms

(this recipe is NOT low FODMAP friendly)

Serves 4-6 People

You Will Need:

- **8 oz Package of Whole White Mushrooms (rinse well)**
- **1 Pkg (0.7oz). Good Seasons Italian Dressing Mix**
- **1 Stick of Salted Butter**

Directions: Place all ingredients into a slow cooker and let cook on low for 2 hours. The longer these marinate in the hot butter mixture, the better. Double, triple or quadruple this recipe depending on the size of your crowd (and your slow cooker) The mushrooms shrink down significantly once cooked, so if you don't have a large cooker, you can start by cooking them on the stove top in a large dutch oven, and then carefully transfer them to a crock pot using a slotted spoon or ladle once they've cooked down a bit. These are so good. Even mushroom-haters will like them. Enjoy!

*****If you have really large mushrooms, you can slice them in half before adding them to the slow cooker. I've heard of some people using a ranch packet instead of the Italian dressing mix, but I've tried both, and I think the Italian gives the mushrooms better flavor. This one is always a crowd pleaser.***

