

Porcini Mushroom Relish



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Relish

We used this simple relish on a roast beef sandwich, but it would work as a condiment on a wide variety of meat or vegetable dishes. It's packed with umami and herby/tangy flavors.

Ingredients

- $\frac{1}{2}$ ounce Dried Porcini Mushrooms, (I used a mix of dried mushrooms)
- 2 teaspoons Onion, finely minced
- 2 teaspoons Brined Capers, rinsed, drained & chopped
- 1 teaspoon Dijon Mustard
- $\frac{1}{2}$ teaspoon Salt
- 2 tablespoons Extra Virgin Olive Oil
- 1 teaspoon Fresh Tarragon, finely sliced

Method

Rinse dried mushrooms thoroughly in warm water. Rehydrate the porcinis in hot water. Drain off the water, and let mushrooms dry on a plate lined with paper towels (pat away any additional moisture with a paper towel) and finely mince the mushrooms.

Stir in the onion, mustard, salt, olive oil, tarragon and brined capers.

Notes

Melissa notes – the original recipe did not mention rinsing the capers after draining and it also called for 2 teaspoons salt. That was way too salty. I changed the recipe accordingly to my liking.

Source: Adapted from MarxFoods (4 servings)