

## Wild Mushroom Confit

### Ingredients

2 pounds fresh mushrooms of any kind, cleaned, woody stems removed  
2 teaspoons Diamond Crystal kosher salt  
4 cloves garlic, peeled and lightly crushed  
2 sprigs fresh thyme  
1 sprigs fresh rosemary  
2 bay leaves  
1/4 teaspoon red pepper flakes  
1/2 teaspoon freshly-ground black pepper  
2 cups extra-virgin olive oil, plus more as needed

### Method

Adjust rack to lower-middle position and preheat oven to 275°F. Slice or tear mushrooms into bite-sized pieces. Place in colander set into large bowl, toss with kosher salt, and let stand for 30 minutes, stirring occasionally. Discard any water collected in bowl.

Transfer mushrooms to Dutch oven, along with garlic cloves, thyme, rosemary, bay leaves, red pepper flakes, and black pepper, and toss to combine. Add oil, stir to combine, and transfer to oven.

Cook, stirring occasionally, until mushrooms are tender, 1-1/2 to 2 hours. Allow to cool. Discard herb stems and bay leaves. Pack mushrooms in jars, along with enough oil to cover. (Excess oil may be reused or repurposed.) Seal and refrigerate for up to 10 days, or freeze for up to 2 months.