

OYSTER MUSHROOM CEVICHE WITH AVOCADO AND PINK GRAPEFRUIT

Yield: 6 to 8 portions

Ingredients	Amounts
Oyster mushrooms	1 lb.
Meyer lemon juice	1 cups
Garlic gloves, peeled and crushed	2
Fresh ginger, peeled and minced	1 Tbsp.
Jalapeño pepper, seeded and finely chopped; or 1/8 tsp. cayenne	1
Coarse salt	1/2 tsp.
Canola oil	1/4 cup
Avocado, cut in 1/2 inch pieces	2
Pink grapefruit, peeled, segmented	3
Scallions, white parts only, thinly sliced	1/4 cup
Fresh dill, chopped	2 Tbsp.
Red bell pepper, seeded and very finely diced (1/8 inch)	2 Tbsp.

Method

1. Trim the mushroom stems to the base of the cap and wipe the caps clean with a damp cloth. If the mushrooms are large, cut in half lengthwise.
2. In a stainless steel, porcelain or glass bowl, combine the lemon juice, garlic, ginger, jalapeno, salt and canola oil. Mix well with a wire whisk, add the mushrooms, and let sit for 30 minutes at room temperature.
3. Add the avocados, pink grapefruit, scallions and dill. Toss well and let sit again for another 30 minutes. Correct the seasonings with salt to taste.
4. Sprinkle with the diced red bell pepper and serve.