



## KING TRUMPET CEVICHE

Ceviche is a wonderful food, slightly acidic, and full of flavor and color. Served with some sliced ripe avocado and crusty bread, it is a cool, refreshing and nutritious dish. This particular ceviche is SPICY, but you can adjust that in several ways\* (see below) It's worth experimenting to find out what works for you because you don't want to miss out on this dish—KC

### INGREDIENTS:

8oz King trumpet oyster mushroom, cut into 3/4-1 inch dice (you can leave small mushrooms whole)  
3/4 cup fresh-squeezed lime juice  
1tsp salt  
3 tbsp olive oil  
1 tsp sugar  
1/2 of a red onion, sliced very thin (about 1/2 cup)  
1 tomato, cut into large dice (approximately 3/4 cup)  
1 jalapeno pepper, sliced thin\*  
1/2 habanero pepper, sliced very thin\*  
1/2 tbsp Italian parsley, chopped  
2 tbsp cilantro leaves, chopped  
1/2 tsp dried oregano  
1/2 tsp freshly ground black pepper



The habanero has the most heat. Fire roasting the jalapeno mellows it and brings out the sweetness. Remove the seeds from any chili pepper to reduce heat. If you are not comfortable with spicy food, I suggest starting with half of the fire-roasted jalapeno only, then adjusting the flavors to your preference.

### INSTRUCTIONS:

In a ceramic, glass or plastic dish (non-reactive), combine the chopped mushroom with the 3/4 cup fresh-squeezed lime juice. Let this sit for at least half an hour in the refrigerator while you prepare the vegetables. For the jalapeno, char it directly on the stove burner until all of the skin is black. Remove the skin while running under cold water. Cut in half (remove seeds if you like), then slice into half moons. After the half hour, combine all of the ingredients, adding the olive oil last and mixing thoroughly. Return to the refrigerator to continue to marinate for another half hour. Serve with additional ground pepper or salt to taste.



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