**Persimmon, spinach and mushroom**

﻿ 2 persimmons cut into wedges

¼ cup chopped roasted almonds (maybe pecans)

Enough Olive oil

1 tsp Fennel Pepper

½ tsp coarse salt

¼ tsp ground pepper

Sprinkle of cinnamon

A few shakes of red pepper flakes

Two handfuls cleaned, big chop spinach

Two large portabella mushrooms

1 cup cherry tomatoes (1/3 cut in half)

Cut the persimmons into small wedges

Clean, salt, pepper and olive oil mushrooms and set aside to grill after persimmons are candied

Start BBQ and heat to high.  Mushrooms will be grilled.

Coarsely chop almonds or pecans

In a saute pan, toast the almonds or pecans if they didn't come that way and set aside.

In a sauté pan heat to medium +/- medium high with olive oil fennel pepper, salt and pepper.  After the oil is hot but before it will smoke, add and sauté persimmon wedges.  They should sizzle - saute for 5-10 minutes stirring and turning often to char the persimmon and candied the sugars

Remove candied persimmon and keep warm with almonds but separate (so they don't get soggy)

Once the BBQ is up to temperature, add the oiled, salted and peppered mushrooms tops down to an oiled grill and reduce heat to medium, medium-high.  Grill for about 3-5 minutes and turn over, grill for another 2-3 minutes until char marks are visible.

Remove from grill and set a side and keep warm with the persimmons.

Add a little more olive oil, salt and pepper to saute pan, increase heat and to medium high and add cherry tomatoes before the oil smokes.

Saute tomatoes for about 3 minutes, hopefully getting some char marks.

This should be just enough time to slice the mushrooms into 1/4-1/2 in thick slices - lay them into a heated serving dish and keep next to the stove so they stay warm.

Add spinach to tomatoes, (this should be before tomatoes are fully done), and sprinkle coarse salt and pepper over leaves.  add more olive oil if needed too.

Saute spinach for about 1-2 minutes.  It should reduce quickly and keep lid off the pan so you don't get water build up.

Add persimmons and let heat for about 1-2 minutes to heat up.  Add the toasted almonds just before you're done.

Pour hot mixture over sliced mushrooms and serve in the same heated serving dish.

You could add agave syrup to sweeten up if needed - if too hot from too much pepper.

Consider sautéed finely chopped fennel  to make more savory if needed