



*Chef Alan Wong Presents: Hamakua Heritage Farms*

## **Hamakua Mushroom Poke**

Recipe by: Bob Stanga, Hamakua Heritage Farms

- 3 pounds ali'I mushrooms (oyster mushrooms, *Pleurotus eryngii*), cubed
- $\frac{1}{2}$  pound ogo (seaweed)
- 3 red hot chili peppers, minced (more or less to taste)
- 3 green onions, chopped
- 1 cup sesame oil
- 1 cup vinegar
- 1 tablespoon honey, fructose sweetener or mirin
- 4 tablespoons Worcestershire sauce
- Chili pepper water, to taste
- Salt and pepper, to taste

In a large bowl, combine mushrooms, ogo, chili peppers and green onions. In another bowl, combine oil, vinegar, sweetener, and Worcestershire and add chili pepper water and salt and pepper to taste. Taste and correct seasonings. Pour over poke.

Serves 8.