

## Oyster Mushroom Recipes from Dave & Dee's Homegrown Mushrooms

*Dave and Dee Scherr grow their delicate, velvety yellow and gray oyster mushrooms in a state-of-the-art, climate-controlled mushroom house in Sedley, Southampton County. In addition to coming to the Williamsburg Farmers' Market with their crop, they supply the area's top restaurants. Dave and Dee often conduct training sessions for the restaurants' chefs and servers, and they will also happily share their mushroom knowledge with you.*

### Grilled Oyster Mushrooms (Funghi alla Griglia)

2 tbs. fresh orange juice  
1 tbs. fresh lemon juice  
2 teas, red wine vinegar  
6 tbs. olive oil  
2 # large oyster mushrooms, stems trimmed  
½ teas. coarse sea salt (preferably Sicilian)

Special equipment: a perforated grill sheet

Whisk together juices, vinegar and oil in a large bowl. Toss mushrooms with vinaigrette and marinate 15 minutes. Transfer mushrooms to another bowl with tongs, reserving vinaigrette.

Prepare grill for cooking. If using a charcoal grill, open vents on bottom, then light charcoal. Charcoal fire is hot when you can hold your hand 5 inches above rack for 1 to 2 seconds. If using a gas grill, preheat burners on high, covered, 10 minutes, then reduce heat to moderately high.

Grill mushrooms in three batches on oiled grill sheet set on grill rack, with grill covered only if using gas grill, turning frequently, until golden brown, about 5 minutes per batch. Transfer to vinaigrette as grilled, then toss with sea salt.

#### Cook's Notes:

If your sea salt is very granular and pebblelike, crush it using the flat side of a large heavy knife or the bottom of a heavy skillet.

If you are unable to grill outdoors, mushrooms can be grilled in batches in a lightly oiled well-seasoned ridged grill pan over moderately high heat, turning frequently, about 5 minutes per batch.

Makes 10 servings.

This recipe was inspired by the fresh mushrooms that Gina Miraglia Eriquez and Anna Tasca Lanza picked from Lanza's garden when Miraglia Eriquez was visiting her cooking school, conducted at the Tasca d'Almerita Winery in Sicily.