

Oyster Mushroom Ragout

1 large shallot
2 cups chopped oyster mushrooms (shiitakes can be substituted)
1/2 cup fresh diced tomatoes
1 cup white wine
1/4 cup heavy cream
2 tablespoons sliced chives
2 ounces butter
Salt

In a large sauté pan add enough oil to barely cover the bottom of the pan. Heat until smoking. Add the shallots and sauté for one minute. Add the mushrooms. Cook for about 2-3 minutes. Add tomatoes, cook for 1 minute. Add the salt and wine, simmer for about five minutes or until almost all liquid has cooked out. Add the heavy cream and simmer for about 5 minutes. Remove from heat and add chives and butter. Serve immediately.

Matthew Tlusty
Limani Restaurant
VIMS Seafood Seminar Spring 2002

Strawberry and Rhubarb Crisp

2 lbs. rhubarb (thinner the better)
1 lbs. strawberries
2 cups sugar
1 teaspoon flour
1 teaspoon salt
1 lb. oatmeal
1 cup light flour
1 lb. butter
1 cup sugar
2 teaspoons cinnamon
1/2 teaspoon cloves

Dice and slice the rhubarb and strawberries, place in a bowl. Mix sugar, salt and flour well and toss with strawberry rhubarb mix. Place in a lasagna pan. In a separate bowl, place the rest of ingredients. Mix well and sprinkle atop strawberry rhubarb mix. Place in a 350-degree oven and cook until top is a nice golden brown.

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