

## Avocado "Sashimi"

Sashimi (raw fish) is a popular Japanese appetizer. Avocado's buttery texture and mild flavor are similar to some varieties of sashimi. As with sashimi, a dip of shoyu and pungent wasabi (Japanese horseradish) provides the perfect complement to avocado.

This appetizer works best as the first course of a sit-down dinner. Its complex flavor awakens the taste buds and invites them into the meal.

Halve avocado lengthwise, slicing through to the pit. Twist halves and pull apart. Remove the pit, then peel the avocado. Thinly slice avocado halves lengthwise. (Unless peeled and sliced just before serving, coat slices lightly with lemon juice to prevent discoloration.) Arrange 3 slices on small individual dishes (sushi plates are ideal). Combine shoyu and water. Divide mixture among individual dip or condiment containers (about 1 tablespoon per serving).

Add one drop of water at a time to wasabi, and mix until it forms a thick paste. Place a small mound of wasabi on each plate of avocado "sashimi" for guests to add to dip. (For eye-appeal, place wasabi on a very thin slice of red radish, or on a circle of overlapping radish slices.) Pick up avocado slices with chopsticks, dip in shoyu, and enjoy.

### Preparation List:

#### **Serves 6**

- 1 small or medium-sized ripe (not overripe) avocado
- lemon juice for coating avocado slices
- 2 tablespoons shoyu
- ¼ cup water
- 1½ teaspoons wasabi powder