



## OPIHI STEW OR SOUP

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Artist, Author

**Fresh opihi**  
**Cream, or half and half**  
**Fresh seaweed, or dried**  
**Japanese seaweed**

Hack opihi into fine pieces, use juices, pour cream or half and half over, to cover. Boil and simmer. Strain before serving as opihi hardens. Add sprinkle of seaweed to each bowl. If using dried seaweed, soak ahead and cut into tiny squares.

“ . . . the one time I created this gourmet dish, my family testily denied itself the pleasure of even tasting it. I am the only person who can testify to its goodness!”