



TUNA POKE

INGREDIENTS

- 2 lbs fresh bluefin or ahi tuna
- 1 small sweet onion, julienne cut
 - 3 green onions, diced
- ½ teaspoon freshly grated fresh ginger
 - 3 finely diced garlic cloves
 - ½ cup soy sauce
 - 1 teaspoon sesame oil
- ½ teaspoon crushed red pepper flakes
- 1 teaspoon Chinese chili sauce (Rooster Brand)
- 1 teaspoon sea salt or 1 teaspoon kosher salt

DIRECTIONS

1. Cut tuna into at least ½”cubes - set aside and refrigerate.
2. Combine all other ingredients in a large glass bowl and refrigerate for at least 30 minutes.
3. When ready to serve toss tuna and other ingredients together.
4. Serve on chilled platter with chopsticks or toothpicks.

Louis Panzer
Executive Director
North Carolina 811