

Tuna Ceviche

Serves 4 appetizer courses or 2 main courses. This dish is half Mexican and half Japanese but mostly Californian.

Ingredients:

Wonton skins or chips*

For the Marinade:

2 Tbls low sodium soy sauce**

2 Tbls pickled ginger**

1 Tbls wasabi (I like the wasabi in the tube ready to use)**

1 tsp fish sauce**

1 tsp caro syrup (corn syrup)

1/2 tsp sesame oil**

2 limes (juice only)

2 Serrano chilies diced and seeded

2 green onions, use the whites sliced for Marinade, save greens for later

3/4 lbs Ahi Tuna (must be high quality, good frozen, it sometimes is best)

1 medium to large Avocado diced

1 medium to large tomato diced and drained

1/2 cup of diced cilantro

sesame seeds

olive oil

Directions:

1. Put all marinade items in the blender. Pulse until it is still a little chunky, do not over blend.
2. Cut tuna into 1/8 inch squares. Place in a mixing bowl and mix very well with the marinade.
3. Dice the tomato the same size as the tuna, then let water drain in a sieve.
4. Dice avocado and add to the tuna along with the diced and drained tomato, sliced green onion greens, and diced cilantro. Mix with tuna, don't over mix and place in the refrigerator. Leave in refrigerator for 1 to 4 hours.
5. Cut wonton skins diagonally to form triangles. Fry wonton skins in frying pan with olive oil until brown and crisp on both sides. Drain on paper towels. Make 30 to 40 chips.
6. Place Ceviche in a serving bowl and sprinkle with sesame seeds. Serve with chips.
7. Serving suggestions for wine: Russian River Sauvignon Blanc, German Riesling, Chenin Blanc, and Sparkling wine.

*You can serve with sesame chips or tortilla chips if you can't do wontons.

** Find these items in an Asian Market