



MUSTARDS AHI TUNA SANDWICH

'Community Through Cooking'

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RECIPE:

INGREDIENTS:

Ahi Tuna Sandwiches

- 2 Ahi tuna steaks
- ½ red onion, sliced
- 1 tbsp olive oil
- 5 tbsp aioli
- 2 tbsp basil pesto
- avocado, sliced
- arugula
- pickled ginger
- sourdough buns

Aioli

- 1 cup olive oil
- 5 cloves garlic, crushed
- 1 tbsp water
- 1 egg yolk
- salt
- peppercorns, crushed

Apple-Jicama Slaw

- 2 cups apple, chopped & cored
- 2 cups jicama, chopped
- ¾ cup olive oil
- 2 jalapeños, minced
- 3 green onions, sliced
- ¼ cup rice vinegar
- 1 tsp cumin
- ½ tsp salt
- peppercorns, crushed

This recipe comes from my favorite restaurant in Napa, Mustards Grill. It's become a tradition to eat lunch at Mustards at least once with the family when out visiting over Christmas and this time I bought their cookbook as a present to myself after another great meal. Give them a visit the next time you're in California wine country!

First, make the aioli. In a bowl, mix together the egg yolk, salt, pepper, garlic and water. Slowly pour in the olive oil while whisking until the ingredients are evenly combined. To make the sauce for your sandwich, combine 5 tablespoons of the aioli with 2 tablespoons of basil pesto.

Next, sauté the sliced red onion in a tablespoon of olive oil for 5 minutes. When the onions are ready, remove them from the pan. Then, add a splash of more olive oil and sear your tuna steaks on medium-high heat (takes about 60 seconds on each side).

Lightly toast your buns in the oven for 5 minutes at 350 °F. Next, start building your sandwiches. Smear on the aioli-pesto sauce and layer on the sliced avocado, arugula, onions and pickled ginger on top of the tuna steaks.

For the slaw, make the dressing first. Mix together the olive oil, minced jalapeños, sliced green onions, rice vinegar, cumin, salt and pepper. Chop up your apples and jicama, placing them in a separate bowl. Pour on your desired amount of dressing and serve with your sandwiches.

-Al

