



TUNA TARTARE CUCUMBER BITES

'Community Through Cooking'

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CUCUMBER BITES

INGREDIENTS:

Tuna

- 12oz tuna filet, diced
- 1 jalapeño, diced
- ½ shallot, diced
- ¼ cup soy sauce
- 1 tbsp sesame oil
- 1 tbsp olive oil
- ½ tsp ginger, minced
- 2 limes, squeezed
- 2 Euro cucumbers, sliced
- ½ tbsp sesame seeds
- 1 tsp red pepper flakes
- 1 tsp wasabi powder
- peppercorns, crushed

Garnish & Sauce

- green onions, sliced
- sriracha

RECIPE:

We were introduced to these bite-sized hors d'oeuvres at our friends' wedding. After trying one, we immediately stationed ourselves by the door of the kitchen to intercept the waitress as she came back out with reloaded platters. They were just too good to warrant any self-control.

Begin by dicing your tuna filet until it has a texture similar to ground beef. Place the fish in a mixing bowl and stir in the soy sauce, sesame & olive oils, ginger, lime juice, sesame seeds, red pepper flakes, wasabi powder and pepper. After you've combined your ingredients, put the mixture in the refrigerator allowing the flavors to blend.

Next, dice your jalapeño and shallot, combining them both in a small mixing bowl. After your tuna has chilled in the refrigerator for 30 minutes, stir in the jalapeño and shallot combination. Place back in the fridge.

Slice your Euro cucumbers (these are the skinny ones) so they are ¾ of an inch thick. With a small spoon, scoop out most of the insides of each slice while still maintaining a bottom layer so the tuna doesn't fall out. Remove your tuna from the fridge and use it to pack each cucumber slice. Garnish with green onions and serve with sriracha.

Try this appetizer out during football season to change it up from the usual chips and salsa routine. Enjoy!