



THE ART & SOUL OF COOKING

Ahi Tuna Poke

Serves 4

Ingredients:

¼ cup soy sauce
2 tbsp sesame oil
2 tbsp seasoned rice vinegar
½ tsp sambal paste, or to taste
½ tsp pure vanilla extract
2 tsp honey
2 tsp mirin

½ pound ahi tuna, cut into a small dice

Wonton chips (recipe below)

Procedure:

Using a whisk, mix all ingredients together, except tuna. Toss tuna in mixture and serve on wonton chips.

Wonton chips:

1 pkg wonton wrappers
Vegetable oil, for frying

Cut wonton wrappers in half on a diagonal, forming two triangles from each wonton skin.

Heat oil to 350° F. Fry wonton skins in small batches until golden brown and crispy. Drain on paper towel-lined plates.