



## AHI POKE

### INGREDIENTS

- 2 lbs fresh ahi tuna
- 1 small round onion, julienne cut (Maui Onions preferred)
  - 3 green onions, diced
  - $\frac{1}{2}$  teaspoon freshly grated fresh ginger
  - 3 finely diced garlic cloves
    - $\frac{1}{2}$  cup soy sauce
    - 1 teaspoon sesame oil
  - $\frac{1}{2}$  teaspoon crushed red pepper flakes
  - 1 teaspoon Chinese chili sauce (Rooster Brand)
  - 1 teaspoon hawaiian sea salt or 1 teaspoon kosher salt

### DIRECTIONS

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

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