



AHI POKE

INGREDIENTS

- 2 lbs [fresh ahi tuna](#)
- 1 small [round onion](#), julienne cut (Maui Onions preferred)
 - 3 [green onions](#), diced
 - ½ teaspoon freshly grated [fresh ginger](#)
 - 3 finely diced [garlic cloves](#)
 - ½ cup [soy sauce](#)
 - 1 teaspoon sesame oil
 - ½ 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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