
Ahi Tuna with Japanese Salsa

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 30 minutes

4 8-ounce Ahi tuna steaks

**1 tablespoon olive oil, enough to lightly brush tuna steaks
salt and pepper, to taste**

JAPANESE SALSA

3 tablespoons water

8 cups fresh spinach

3 tablespoons pickled ginger, julienned

1 teaspoon red chile powder

3 tablespoons toasted sesame seeds

1/2 cup daikon, julienned

1 tablespoon rice wine vinegar

1/2 cup nori, julienned

Prepare the Japanese salsa. Heat water and wilt spinach. Chop the spinach and add to a bowl. Add all other salsa ingredients to the bowl and mix. Let stand 1 hour.

Heat your grill to a medium heat. Lightly brush tuna with olive oil and season with salt and pepper. Grill 2 to 3 minutes per side. Serve grilled tuna immediately with Japanese salsa.

Serving Ideas: Wasabi is also a wonderful complement to this dish.

Suggested Wine: California Pinot Noir