

HOOKED ON FISH

Ahi Poke

adapted from Anne Burrell / Food Network

HOF Note: Think of poke as a salad where you can add any number of things. We use this recipe as a good base. Depending on what you have in the refrigerator, try adding avocado, sesame seeds, hijiki (dried seaweed), cucumbers, jalapeño, chives, or cilantro. Don't have white onion; just add a couple more green onions. Can't find macadamia nuts, dry-roasted peanuts are good too. You can just eat it as is, or serve it on a bed of lettuce or warm rice. Our favorite way to serve it is with sturdy potato chips or Tostito Scoops.

¼ to ½ cup soy sauce

½ tablespoon sambal oelek

1 teaspoon sesame oil

3 scallions, white and green parts separated, sliced thinly on the bias

2 cloves garlic, smashed and finely chopped

One ½ -inch piece ginger, peeled and grated

¼ sweet white onion, such as Maui or Vidalia onion, julienned

1 pound ahi tuna, cut into ½-inch chunks

2 tablespoons chopped dry-roasted macadamia nuts

Combine the soy sauce, sambal, sesame oil, scallion whites, garlic, ginger, and onions in a medium bowl. Toss in the tuna and refrigerate for 30 minutes. Stir in the macadamia nuts. Plate as desired and garnish with the scallion greens.