

From the book “Man Can Cook” for “The Saturday Herd”
By Robert Sturm

Ahi Tuna Tartar

Ingredients

1 Cup Ahi Tuna, sushi grade
2 TB Avocado, small diced (about ¼ avocado)
1 TB. Capers, minced
1 TB. Red or Sweet Onion, minced
1 TB. Cilantro, fresh, minced
¼ tsp. Ginger, fresh, minced
¼ tsp. Garlic, fresh, minced
½ tsp. Organic Sesame Oil, toasted if preferred
½ tsp. Organic Soy or Tamari Sauce
½ tsp. Lime Juice, fresh (about ½ lime)
½ tsp. All Purpose Seasoning or Salt & Pepper
1 tsp. Caviar for the garnish (optional)



Directions

Gently, mix all ingredients (except the caviar) together by hand. Place in a ring mold or simply make a ball. Top with Caviar if desired. Serve with multi grain crackers. Enjoy.