



Ahi Tartare Tortilla Crisps

Serves 6

Ingredients:

- 2 Mission® 12" Spinach Herb Wraps (10251)
- 1/4 cup Lite Soy Sauce
- 1/4 cup Lite Corn Syrup
- 3 Tbsp. Mirin (syrupy rice wine)
- 2 Tbsp. Lemon Juice
- 3/4 cup Japanese Cucumber , thinly sliced
- 6 Tbsp. Minced Green Onions
- 1 1/2 tsp. Minced Fresh Ginger
- 4 1/2 tsp. Chopped Cilantro
- 3 Tbsp. Rice Wine Vinegar
- 3 Tbsp. Mirin (syrupy rice wine)
- 3 Tbsp. Extra Virgin Olive Oil
- 1/4 tsp. Chile Oil
- Salt and Pepper to taste
- 8 oz. Sushi Grade Ahi Tuna , 1/4" diced

Directions:

1. Cut the Mission® Spinach Herb Wraps into pieces approximately 1½" x 4". Arrange on a sheet pan and bake at 350° F for five minutes or until crisp but not too browned. Set aside to cool.
2. In a small saucepan, combine the soy sauce, corn syrup, three tablespoons of mirin and lemon juice. Bring to a boil then reduce heat and simmer until a thick syrupy consistency is attained. Set aside to cool. If, when cool, the sauce is too thick thin it out with a little more mirin.
3. In a bowl combine the cucumber, green onion, ginger, cilantro, rice vinegar, mirin, olive oil and chili oil. Season with salt and pepper. Can be made ahead and chilled. Shortly before serving, mix in the diced Ahi making sure it is coated thoroughly in the mixture. Do not mix in the Ahi and hold for too long before serving, as it will discolor.
4. Portion approximately one ounce of the tartare onto each of the prepared tortilla crisps. Plate three to a serving, along with a drizzle of the Ponzu sauce.



Recipes

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Sweet Onion and Sage Marmalade

Serves 1

Ingredients:

1/4 oz. (3tbsp) Unsalted Butter
4 oz. (6 cups) Sliced Sweet Onions (Mayan or similar)
1/5 oz. (1/4 cup) Sugar
2 oz. (1 1/2 cups) Pears Cider
1/8 oz. (5 tbsp) Fresh Sage , chiffonade
1/8 tsp. Salt

Directions:

1. Melt the butter in a medium-sized saucepan over medium heat. Add the sliced onion and sugar and sauté for 10 minutes until soft and golden.
2. Add the pear cider, sage and salt. Cover and cook for approximately 20 minutes or until liquid has reduced and thickened.