

# FRANK JULIO & COMPLETE EVENT PLANNING

Be Our Guest at Your Party



## Tuna Tartar Spoons

As seen on News 12 with Amelie Wilson

2 tablespoons soy sauce  
1 tablespoon unseasoned rice vinegar  
1 tablespoon fresh lemon juice  
1 1/2 teaspoons wasabi paste\*  
3/4 teaspoon toasted sesame oil  
8 ounces sushi-quality ahi tuna steak, cut into 1/3-inch cubes  
1 cup 1/3-inch cubes seedless cucumber  
1 green onion, finely chopped  
2 tsp light sesame seeds  
2 tsp black sesame seeds  
Chopped fresh chives  
1/3 cup prepared seaweed salad

2 hours before serving mix all ingredients except the seaweed salad. Marinate in the refrigerator.

To serve place some strands of seaweed salad on a Chinese soup spoon and top with 3 or 4 pieces of the tuna.

Keep cold until ready to serve and discard any tuna that has remained out for more than one hour.

### Tip from Chef Frank:

Chinese soup spoons are great for entertaining. It doesn't have to be this recipe. Get creative! How about Creamy Polenta with Asiago and Pancetta? Roasted Vegetable Couscous? How about Goat Cheese with Apricots and Pomegranates seeds! The only limitation is your imagination!!