

Recipe of the Month

Grilled Rare Wasabi Tuna and Vegetable Tempura

- * 6-8 oz. Tuna Fillets
- * Extra Virgin Olive Oil
- * Fine Sea Salt
- * Freshly Ground Black Pepper
- * Soy Sauce
- * **Ikedas Creamy Wasabi Sauce**

Preheat the grill to a very high temperature.

Season tuna with olive oil, salt and pepper. Place tuna on grill for 30 seconds, then turn 90 degrees for 30 more seconds to get nice grill marks. Flip tuna and cook for a few more seconds, leaving the fish rare in the middle. Take each plate and pour a generous amount of **Ikedas Creamy Wasabi Sauce** covering whole plate. Drizzle soy sauce, in zig zag fashion, over Wasabi sauce (the contrast of black and green is an awesome presentation). Drop grilled tuna steak in middle of each plate.

TEMPURA

- * 2 Eggs, Beaten
- * 1 cup COLD Water
- * 2 tablespoons Dry White Wine
- * 1 cup Flour

Using cold water (about 40F) is a must. This keeps the batter from becoming sticky. When you add the eggs and flour, whisk quickly just to mix it in evenly. ***Sticky batter results in oily tempura.***

Heat the oil to 340F in a deep, thick-walled pan or wok. Slice vegetables thin (the thinner the vegetable, the faster it cooks). Green beans, onions, bell peppers, broccoli, zucchini and carrots work excellent. Dip veggies in batter and place them in the oil-careful not to splash. Take the tempura out of the oil just when the batter gets SLIGHTLY brown.

Serve together with hot, fluffy jasmine or short grain white rice. Enjoy!