

Chef John39s HawaiianStyle Ahi Poke

Savannah · 30/09/2024



Prep Time

2 hrs 20 mins

Difficult

Medium

Servings

4

Description

This Hawaiianstyle poke recipe is so basic that even the most inexperienced cooks can make something close to what youd find in a restaurant The catch You have to use only the freshest tuna you can find even if that means frozen I like to serve this on sushi rice with sliced seasonal vegetables You can also serve it over cold noodles on a salad or with fried wonton chips as an appetizer

Ingredients

- - ? cup thinly sliced green onions - ¼ cup soy sauce - 2 tablespoons sesame oil - 2 tablespoons crushed
- roasted macadamia nuts - 1 tablespoon finely crumbled dried seaweed - 1 teaspoon grated fresh ginger root - ½ teaspoon hot red pepper flakes - ½ teaspoon kosher salt
- or to taste - 1 pound sushi-grade ahi (yellowfin) tuna
- cut into 3/4-inch cubes - 1 tablespoon thinly sliced green onions
- or more to taste - 1 teaspoon toasted sesame seeds - 1 teaspoon lemon juice

Instructions

1. Make the poke: Whisk green onions
2. soy sauce
3. sesame oil
4. macadamia nuts
5. seaweed
6. ginger
7. pepper flakes
8. and salt together in a large glass or ceramic bowl. Add tuna and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 2 hours. Remove poke from refrigerator and stir. Sprinkle with green onions and sesame seeds
9. then drizzle lemon juice over top. Recipe Tips Don't add vinegar or citrus juice to the marinade. You won't get the same texture that we're looking for here. You can use lime juice or seasoned rice vinegar instead of lemon juice for finishing. Editor's Note: Consuming raw seafood may increase your risk of foodborne illness
10. especially if you have certain medical conditions.