

# Tuna over Asian Slaw Hors Doeuvres

*Makes 24 appetizers*

Enjoy as an hors d'oeuvre. This recipe is designed to serve in ceramic Japanese spoons found at your local Asian grocer. However, you can serve a larger portion of this dish as a first course salad for 4-6 people.

## **Ingredients:**

24 ceramic Japanese soup spoons

1 cup finely shredded napa or cabbage

½ cup finely shredded carrot

¼ cup thinly sliced celery

1 Tbs. minced cilantro

¼ tsp. salt

1 ½ tsp. unseasoned rice vinegar

1 tsp. light brown sugar

½ tsp. sesame oil

6 seedless grapes cut into 24 half-round slices

½ pound sushi grade tuna loin approximately 1/2" thick

1 ½ tsp. white sesame seeds

1 tsp. black sesame seeds

Pinch of salt

Grapeseed or canola oil

Wasabi mayonnaise or cilantro for garnish (optional)

## **Directions:**

1. Toss together cabbage, carrot, celery and cilantro.
2. Whisk together salt, vinegar, sugar and sesame oil in a small bowl. Toss the dressing over the cabbage mixture and set aside for 15 minutes.
3. Meanwhile, combine sesame seeds and salt. Press mixture into one large side of the tuna.
4. Heat grapeseed oil in a skillet over medium high heat. Add the tuna, sesame side down. Cook for 1 minute and remove to a cutting board to rest.
5. Drain off any liquid produced by the cabbage mixture. Place 1 teaspoon of cabbage mixture into each Japanese soup spoon.
6. Add a half-round slice of grape in each spoon.
7. Slice tuna loin into 1/8" thick slices. Lay each slice into the soup spoon.
8. Garnish with a touch of wasabi mayonnaise or cilantro if desired.

*Recipe courtesy of Christina Dimacali of Clean Your Plate Personal Chef Service, Philadelphia*