

Tuna Nachos

From Chef Fitz*, Executive Chef, The Buccaneer

This dish is fun to prepare and even more fun to eat when you're having friends over for drinks. It is a conversation item in itself, and more creative than the cheese-and-nuts standby. The recipe looks long, but after reading it once or twice, it will be simple to prepare unless you're all thumbs in the kitchen – you can always call a friend! And remember to mention that the recipe is from The Buccaneer.

Ingredients:

- 4 oz. fresh tuna (We purchase ours from our local fisherman, but your favorite fish market is fine.)
- Wakame (a.k.a., sesame seaweed, a popular side dish for sushi, available from most grocers)
- Namasu (cucumber salad) ingredients:
 - ¼ of a peeled, seeded cucumber
 - Equal parts sugar and rice wine vinegar (to taste-about 1 tbsp of each)
 - 1 tsp chopped scallions
 - 1 tsp red pepper flakes
 - 1 tsp chopped red onion
- Sriracha aioli (combine in a squeezable container)
 - 1 cup mayo
 - ¼ cup sriracha (hot chili sauce widely available in most grocery stores)
- ½ cup Heinz ABC Kecap Manis Sweet Soy Sauce
- 2x2 wonton wrappers
- Step 1: Sear the tuna on one side for about 2 minutes. Cut into ½ cubes
- Step 2: Make the Namasu (cucumber salad)
 - Cut the ¼ cucumber in half to form half moon shapes. Slice into thin pieces (not opaque)
 - Top with the sugar, scallions, red pepper flakes and red onion
 - Add the rice wine vinegar and toss
 - Add more of each ingredient to taste
- Step 3: Place the following in separate bowls:
 - Seared Tuna
 - Wakame
 - Sriracha aioli (this one is in its squeezable container)
 - Sweet soy sauce
- Step 4:
 - Cut the won tons diagonally to form small triangles. Deep fry in oil until golden brown. Remove from oil and allow to cool on a paper towel

Assembly

- Place fried won ton triangles on a plate.
- Add the seared tuna and cucumbers on each triangle
- Top with wakame salad
- Drizzle with the sweet soy sauce and Sriarcha aioli to taste