

Hawaiian Ahi Poke (Ah-he-Poke-eee)

Ingredients:

1. 1 1/2 pounds ahi tuna, sushi or sashimi grade (3 steaks, 6 to 8 ounces each)
2. ¼ cup minced sweet yellow onion
3. 2 green onions, thinly sliced
4. 3 tablespoons soy sauce
5. 1 tablespoon sesame oil (not toasted)
6. 1 small garlic clove, grated
7. ¼ teaspoon kosher salt

Instructions:

1. Slice the tuna into 1-inch cubes. Mince the onion. Thinly slice the green onions. Mix them in a bowl with the soy sauce, sesame oil, garlic, ginger, and kosher salt.
2. Serve immediately, but for most authentic flavor marinate in refrigerator for 15 minutes to 1 hour. Add a sprinkle of salt (if needed) and sesame seeds before serving.