

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 Prairie Street Prime
Kosher Ahi Tuna loin

1 Cup of soy sauce

1 Cup minced pickled
ginger

1 Lemon

1 Peeled pineapple

1 Dragon fruit

1 Cup of mint chopped

Olive oil

Kosher salt

Black pepper

1

Mix ginger and soy sauce in a bowl, squeeze in half a lemon juice. Put in a ramekin.

2

Cut tuna loin into shape of a butter stick, 2 inch rectangular cube.

3

Heat cast iron grill pan on the open fire. And add the whole pineapple to the grill. Turn the pineapple every 5 minutes.

4

Salt and pepper the tuna on all sides. Add oil to cast iron flat top. Sear tuna on all sides including the ends for 90 seconds. Remove from the grill, slice and add a squeeze of lemon. Plate slices with a side of ginger soy sauce for dipping and garnish with pomegranate seeds.

5

Cut dragon fruit in half and with a spoon scoop out the whole inside. Cut into cubes and toss with mint and lemon juice. Remove pineapple from the grill and cut it into cubes. Add cubes to dragon fruit and place mixture back into the dragon fruit shell. Serve on the side of the Ahi tuna.

Bete'avon