



## Tuna Tartare

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<b>Prep Time:</b>	30 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	1 hr 0 min	Intermediate	50 servings
<b>Cook Time:</b>	--		

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## Ingredients

3 3/4 pounds very fresh tuna steak  
1 1/4 cups olive oil  
5 limes, zest grated  
1 cup freshly squeezed lime juice  
2 1/2 teaspoons wasabi powder  
2 1/2 tablespoons soy sauce  
2 tablespoons hot red pepper sauce  
2 1/2 tablespoons kosher salt  
1 1/2 tablespoons freshly ground black pepper  
1 1/4 cups minced scallions, white and green parts (12 scallions)  
3 1/4 tablespoons minced fresh jalapeno pepper, seeds removed  
5 ripe Hass avocados  
1 1/2 tablespoons toasted sesame seeds, optional

## Directions

Cut the tuna into 1/4-inch dice and place it in a very large bowl. In a separate bowl, combine the olive oil, lime zest, lime juice, wasabi, soy sauce, hot red pepper sauce, salt, and pepper. Pour over the tuna, add the scallions and jalapeno, and mix well. Cut the avocados in half, remove the seed, and peel. Cut the avocados into 1/4-inch dice. Carefully mix the avocado into the tuna mixture. Add the toasted sesame seeds, if using, and season to taste. Allow the mixture to sit in the refrigerator for at least 1 hour for the flavors to blend. Serve on crackers.

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