



WINERY & VINEYARDS™

*Tuna “On Fire” (Seared Ahi with Asian Chile Sauce)*

*To Accompany Alma Rosa 2009 Pinot Noir*

*La Encantada Vineyard, Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

You'll need:

a great big slab of sushi-grade wild-caught ahi (tuna)

sriracha hot sauce

Sambal Olek (chile paste—in the Asian food section)

Sesame Seeds

Grapeseed Oil

One or two green onions, chopped

Rub a bit of oil into both sides of your tuna steak. Press in a good coating of sesame seeds. Get a skillet very hot and put in just enough oil to barely shimmer. Add the fish, and allow to sear the surface, then flip—you want the “faces” cooked but the center still rare—you can tell by looking in from the sides.

Combine a few tablespoons sriracha in a bowl with an equal amount of Sambal Olek. Slice the fish thinly and arrange on plates (or a platter) and slather with the hot sauce and garnish with chopped green onions.

Serve alongside steamed jasmine or basmati rice sprinkled with sliced shisho leaves and a pickled cucumber salad: In a saucepan, combine equal amounts rice vinegar, water, and sugar (depending on how many people you're serving (I usually go for 1/4 cup each, to serve two of us—but if you make more it's still really good the next day, and even the day after). Bring the mix to a boil and stir until the sugar is dissolved. While that cools, thinly slice some garlic, ginger and fresh chile (Serrano is my fave here) and shallot and add to the juice. Peel and thinly slice a cucumber and add it in. Now, throw in some chopped cilantro and you're good to go.