

## Kenny's Favorite Tartare Recipe

This recipe is super quick and simple. Sashimi-grade tuna or salmon gets to shine in all its glory complemented by a light spicy mayo that helps bind the fish together. The sesame oil helps to round out the flavors and really makes the dish. You can serve this as an appetizer or hors d'oeuvre on any great cracker (Trader Joe's fig and olive) that isn't too strong. In the alternative, serve as a first course or light lunch by dressing it up with avocado and a salad.



### Ingredients

- ½ cup mayonnaise
- 2 tablespoons (start with less, taste, add more if needed) Sriracha or Chinese sambal or Thai garlic-Chile paste
- 1 teaspoon sesame oil
- 3/4-pound piece of really fresh tuna or salmon from a reliable source
- ¼ cup finely diced red onion or green onions
- Lemon juice to taste
- 1 tablespoon orange fish roe (optional but nice)

### Directions

1. Mix first three ingredients in a small bowl and set aside.
2. Dice up the tuna or salmon as finely as you can without shredding it.
3. Place fish into a medium-sized bowl, add the onion and lemon juice, and then add some of the Sriracha mayo (maybe 2 tablespoons) and start to gently mix. Add more of the Sriracha mayo, bit by bit, until you get a taste and consistency you like. Save the leftover Sriracha mayo for another dish!
4. Serve with good quality taco chips, crackers, or fried wonton skins for scooping. You can also put the mixture into a cone of seaweed.

## Wine Pairing Recommendations

**Blue Rock Baby Blue Blanc:** A little spice plays wonderfully well with Sauvignon Blanc in this white blend. The Viognier balances the fat of the mayonnaise.

or

**Blue Rock Rose of Pinot Noir:** Lightly spiced dishes shine brightly with this wine.