



Grilled Ahi Sliders

Jay C. Veregge ~ Executive Chef
(serves 6 people)

INGREDIENTS

6 oz ahi block
6 ea slider buns
¼ cup Wasabi-Sesame-Soy Mayo (see recipe below)
1 oz Ponzu Sauce (see recipe below)
½ oz micro greens

PROCEDURE

- Assemble Wasabi-Sesame-Soy Mayo, set aside.
- Assemble Ponzu Sauce and toss with micro greens, set aside.
- Preheat gas grill to 400°.
- Grill ahi on all sides; still keeping fish rare. Slice into 1-ounce portions.
- Lightly toast slider buns. Spread with Wasabi-Sesame-Soy Mayo.
- Place one slice of ahi on bottom portion of each bun. Cover ahi with micro greens and top portion of bun.

Wasabi-Sesame-Soy Mayo

¼ tsp dry wasabi powder
1 tsp soy sauce
½ tsp sesame oil
¼ cup mayonnaise

- Mix together dry wasabi powder, soy sauce and sesame oil together to form a paste.
- Mix with mayonnaise.

Ponzu Sauce

1 cup soy sauce
1 Tbsp ginger juice
1 cup sugar

- Mix together all ingredients in a sauce pan.
- Simmer for approximately 10 minutes.
- Cool in a shallow ice bath.