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## TOGARASHI SEARED ALBACORE – ST JUDE

### GINGER-LIME ARUGULA SALAD & CRANBERRY-BEET REDUCTION

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*This is a variation of a dish that has circulated my repertoire for many years. It has become a personal favorite and one of the most requested dishes over the years. Producible restaurant quality & panache in the comfort of your kitchen. Enjoy!*

**Makes 4 servings**

**For the Sauce:**

1¼ cup cranberry juice  
2 pounds beets (about 4 medium)  
beets juiced (1½ cup juice)  
2 tablespoons lime juice  
2 ounces unsalted cold butter, cubed

**For the Tuna:**

1 tablespoon olive oil  
1-1½ pounds St Jude Albacore loin  
(Sashimi grade)  
1 tablespoon togarashi spice  
Sea salt & freshly ground black  
pepper

**For the Salad:**

2 tablespoons olive oil  
2 cups Fingerling (or Yukon Gold)  
potatoes, cut into large oblique  
(angular) dice  
Sea salt & freshly ground black  
pepper  
  
½ cup mayonnaise  
2 tablespoons lime juice  
1 tablespoon rice wine vinegar  
1 teaspoon grated ginger  
  
2 cups arugula, washed, spun dry &  
chiffonade  
¼ cup chives, cut into 1½ inch long  
pieces  
2 tablespoons finely sliced green  
onion  
2 ounces daikon sprouts, chopped  
Sea salt & freshly ground black  
pepper

Pull the albacore from the freezer to thaw. Pre-heat oven to 350 degrees.

First prepare the sauce. In a medium saucepot, reduce the cranberry juice slowly to almost a syrup over medium-medium low heat, about 20 minutes. Add the beet juice and continue to reduce slowly. Stir the mixture frequently or the sauce will boil over. After about 20-25 minutes or when the mixture has reduced about ¾, strain the sauce. Place the strained sauce back in the rinsed pot and continue to reduce until it is almost syrupy (about 10-15 minutes longer). Add the lime juice and whisk in the cold butter. Reserve off the heat (or on very low) until serving.

While the sauce is reducing, cut the partially frozen albacore loin into 4-5 oz filets. Place filets on a paper towel to continue thawing.

Cook the potatoes; heat a large ovenproof sauté pan over medium to medium-high heat. When the pan is hot, add the oil and then the potatoes. Sauté until golden brown on all sides. Finish the potatoes the oven for about 12-15 minutes or until they are tender. Season the potatoes to taste with salt and pepper. Reserve.

Place the mayonnaise in a medium bowl. Whisk in the lime juice, vinegar and ginger. Mix well and let stand to infuse the flavors (this can be done several days in advance). Remove a ¼ cup of the dressing and reserve. When ready to serve, add reserved potatoes, the arugula, chives, green onion and daikon sprouts. Toss to combine. Season with salt & pepper to taste.

For the St Jude Albacore, sprinkle all sides with the togarashi spice, salt and pepper to taste. Heat a large sauté pan with the olive oil over medium-high heat. Place the seasoned tuna in the hot oiled pan and sear for about 1-2 minutes on each side until golden brown and rare to medium rare in the center. Careful, the fish cooks quickly. You may need more cooking time if they are really thick.

In the center of 4 plates divide the salad. Place a piece of tuna on each salad. Spoon 1-2 ounces of the cranberry-beet sauce around the tuna on each plate. Drizzle some of the reserved gingery mayonnaise into the sauce.