

## SEARED RARE ALBACORE LOINS

Recipe by Greg Atkinson, author of **In Season, The Northwest Essentials Cookbook**, and the upcoming **Greg Atkinson's Northwest Menu Cookbook** (to be published by Sasquatch Books in the fall of '05.)

(Serves 4)

4 six-ounce pieces Sashimi Grade Albacore Loins  
2 teaspoons Kosher salt  
1 teaspoon freshly ground black pepper  
1 tablespoon soy sauce  
1 tablespoon Madeira or Sherry  
3 Tablespoons olive oil, divided  
1 pound spinach, stemmed, rinsed and spun-dry  
2 tablespoons butter  
1 teaspoon toasted sesame oil  
Steamed rice, as an accompaniment  
1 teaspoon toasted sesame seeds  
4 tablespoons pickled ginger  
Soy sauce  
Wasabi

1. Trim the albacore tuna loins into rectangular pieces about 2 x 2 x4 inches. The smaller end of the filet will make one piece, the thicker end can be split lengthwise and trimmed into 2 pieces. In a small bowl, combine salt, pepper, soy sauce, Madeira, and 1 tablespoon of the olive oil.
2. Add the tuna loins and toss to coat evenly. Allow the fish to marinate 30 minutes at room temperature or several hours in the refrigerator. In a dry skillet over high heat, sear the loins until browned on each of its 4 sides, about 30 seconds on each side; remove from pan and set aside.
3. In the pan, saute the spinach leaves in the remaining 2 tablespoons of olive oil and the sesame oil for 1 minute or until wilted. On each serving plate, plant a mound of steamed rice. Distribute the sauteed spinach evenly between the plates, piling the spinach on top of the rice. Sprinkle sesame seeds on top of the spinach.
4. With a very sharp knife, cut each portion of tuna into 5 slices and arrange the slices in a circle around the mounds of rice and spinach. Garnish each serving with pickled ginger and a small dish of soy sauce with a dollop of prepared wasabi. Serve at once.

Note: Fishing Vessel St. Jude's steaks will also work for this recipe.