



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

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Recipe 14

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## Grilled Ahi Tuna Kebabs with Peppers & Red Onions in a Spicy Ginger Sauce.

### PREPARATION

- 1 - Whisk the first 10 ingredients in a medium bowl to blend; season to taste with ground white pepper.
- 2 - Transfer 3 tablespoons of the sauce into a small bowl and reserve.
- 3 - Add tuna to remaining marinade in medium bowl and toss to coat. Refrigerate 30-45 minutes.
- 4 - Pre-heat grill and spray rack with nonstick spray. Alternate tuna cubes, bell pepper squares, and onion squares on each of the 6 skewers. Grill to desired doneness, turning frequently, about 4 minutes total for medium-rare.
- 5 - Transfer to platter. Drizzle reserved sauce over of the kebabs and sprinkle with remaining chopped cilantro.



### INGREDIENTS

- 3 tablespoons fresh lime juice
- 2 tablespoons finely grated fresh ginger
- 2 tablespoons peanut oil
- 2 tablespoons sesame oil
- 2 tablespoons soy sauce
- 1 tablespoon GC Farms' jalapeno olive oil
- 1 tablespoon honey
- 2 tablespoons chopped fresh cilantro
- 1 clove of garlic, minced
- 1/2 a jalapeno pepper, seeded, minced
- Freshly ground white pepper
- 1 1/2 pounds ahi tuna, cut into 1-inch cubes
- Nonstick vegetable oil spray
- 1 large red bell pepper, cut into 1-inch squares
- 1 large red onion, cut into 1-inch squares
- 6 (12-inch-long) skewers
- Additional chopped fresh cilantro

### COOK'S NOTE:

If you prefer your ahi tuna barely cooked like I do, I'd recommend pre-grilling the peppers and onions separately before adding them to the kebabs.

Bon Appetit!  
-George