

# Ahi Tuna Poke

## INGREDIENTS:

1 cup orange juice  
1/2 cup grapefruit juice  
1 ½ cups soy sauce  
1/2 cup lime juice  
3/4 cup red onion, sliced  
2 lb. ahi tuna, sushi quality, cut into 1-inch cubes  
3/4 cup green onions, chopped  
1/2 cup orange segments, seeded  
1/2 cup Florida grapefruit segments, seeded  
1/2 cup macadamia nuts, toasted, chopped  
1/2 cup cilantro, chopped  
2 tablespoons fresh ginger, minced  
2 tablespoons jalapeño peppers, seeded, sliced  
1 tablespoon sesame oil  
1 tablespoon sesame seeds  
Salt and Pepper to taste  
24 fried wonton triangles

## DIRECTIONS:

1. COMBINE ORANGE JUICE, GRAPEFRUIT JUICE, SOY SAUCE, LIME JUICE AND RED ONIONS IN MIXING BOWL; WHISK TO COMBINE THOROUGHLY. PLACE AHI TUNA IN MARINADE; COVER AND REFRIGERATE FOR 2 HOURS.
2. TO SERVE, REMOVE AHI TUNA AND RED ONIONS FROM MARINADE AND PLACE IN MIXING BOWL; DISCARD MARINADE. ADD GREEN ONIONS, ORANGE SEGMENTS, GRAPEFRUIT SEGMENTS, MACADAMIA NUTS, CILANTRO, GINGER, JALAPEÑO PEPPERS, SESAME OIL AND SESAME SEEDS. TOSS WELL TO COMBINE; SEASON TO TASTE WITH SALT AND PEPPER.

**Yield: 24 servings on 24 wonton triangles**