



SEPTEMBER 2006 - RECIPE OF THE MONTH:

Tuna Tartare with Tofu

Provided by Mel & Sheryl London

People who say they don't like raw fish may be converted after tasting this appetizer. And people who are lovers of sashimi will be delighted.

Makes 6 Appetizer Servings

- 12 ounces fresh Yellowfin tuna**
- 2 small Kirby cucumbers (about 6oz.) cut into ¼ inch cubes**
- 2 tablespoons sweet pickled Japanese ginger, drained and cut into very fine julienne**
- 1 large green scallion, finely shredded on the diagonal (about 2 tablespoons)**
- 4 ounces firm tofu, dried on paper towels and cut into ¼ inch cubes**
- 6 tablespoons light soy sauce**
- 1 teaspoon sugar**
- 2 tablespoons Japanese rice vinegar**
- 1 teaspoon wasabi paste (Japanese mustard) or more to taste (see NOTE)**
- 6 paper thin lemon slices for garnish**

Cut the tuna into ¼ inch cubes and remove any white membrane you might come across. Combine the tuna with the cucumber, ginger, scallion and tofu in a large bowl. In a separate small bowl whisk together the soy sauce, sugar, rice vinegar and half the wasabi. Taste and add the remaining wasabi until there is a sharp pungency. Pour over the tuna mixture and combine lightly. Chill in the refrigerator for 15 minutes.

Mix again and transfer with a slotted spoon onto chilled serving plates (preferably glass). Slash each lemon slice halfway across, twist and use to garnish each plate.

NOTE: We prefer the prepared wasabi in a tube, but sometimes wasabi comes in powder form and a bit of water is needed to prepare a thick paste.

MEL & SHERYL LONDON are the authors of eleven cookbooks, including "A Seafood Celebration" and "The Fish Lovers" Cookbook." They are winners of the James Beard Award and the Tastemaker Award and were finalists for the IACP Cookbook Award for "The Gourmet Garage Cookbook." They have been loyal and loving customers of The Lobster Place since the company first opened its doors in Chelsea Market.