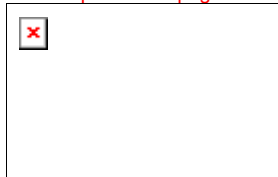


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## Ahi Poke Basic

This is a standard raw tuna (poke) salad served in most Hawaiian homes. Although unconventional, it is sure to please the more adventurous seafood lovers. Be sure to use fresh tuna for the very best flavor, although fresh frozen tuna will produce acceptable results. Prep Time: approx. 15 Minutes. Ready in: approx. 2 Hours 15 Minutes. Makes 4 to 8 servings.

Printed from **Allrecipes**, Submitted by **Josh Chan**

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2 pounds fresh tuna steaks, cubed	1 tablespoon crushed red pepper (optional)
1 cup soy sauce	2 tablespoons finely chopped macadamia nuts
3/4 cup chopped green onions	
2 tablespoons sesame oil	
1 tablespoon toasted sesame seeds	

### Directions

**1** In a medium size non-reactive bowl, combine Ahi, soy sauce, green onions, sesame oil, sesame seeds, chili pepper, and macadamia nuts; mix well. Refrigerate at least 2 hours before serving.