



# SEARED TUNA TACOS

A boat ride should be hot and cool at the same time, right? Warm sunshine, cool refreshing water to dip your toes in, and the best compliment is the perfect handheld. This can be done two ways, all in advance and assembled in the boat, or if you have a grill onboard (good for you), you can sear 'em on the spot, too. For us, that's a perfectly balanced taco, one that you can eat with one hand, and hold your cocktail with the other. For a good day on the water, a great protein from the water really does it for us, and here, we're going to lightly season a nice tuna steak and slice it, topped with cotija, pickled red onions, cilantro and a mint-pistachio Mexican cream on some nice corn tortillas gets us right in the feels. Each bite should be well balanced, with a little heat, some fat, salt and some acid, so each of these flavors brings out the rest of the dish, just like each person you bring on the boat brings a little extra out of everyone else.

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**Yield:** 8 tacos

## Ingredients

- 8 corn tortilla shells (if making them in advance, toast them each in a pan or on the grill for a minute each side, if on the spot, you'll see that below)
- ½ pound of Pickled Red Onions (directions below)
- 3 pounds of Ahi tuna steaks (approximately 4 steaks that are 1.5" thick)
- ⅔ cup Soy sauce
- 1 teaspoons garlic red chili garlic sauce
- 1 teaspoons ginger paste
- 1 teaspoon lime juice
- 8 tablespoons Sesame seeds
- 8 tablespoons Sesame oil (or olive oil)
- 1 teaspoon sesame oil
- ¼ cup grated cotija cheese
- 1 cup chopped cilantro
- 8 ounces Mexican cream
- 1 cup shredded fresh mint
- 3 ounces crushed pistachios
- 1 teaspoon of granulated garlic

## Ingredients for Pickled Red Onions

- 1 pound Red onions, sliced
- 1 teaspoon salt
- ¼ cup sugar
- 1 cup distilled white vinegar
- 1 cup water

## Directions for Pickled Red Onions

- Heat water, vinegar and sugar in a pan until the sugar dissolves
- Pack the onions into a ¼ quart jar (we use plastic so it travels well on the boat) and pour the vinegar/sugar mix over it
- Seal it and store 'em in the fridge, they last around 5 weeks, and good after 2 hours

## Directions

- In a food processor, if you're pistachios aren't crushed, crush 'em up, remove and place into a glass bowl
- Add the mint to the food processor, and grind it down, remove and put it into the same glass bowl
- Add the Mexican cream and granulated garlic into the same bowl, and stir well, you can put it all into the food processor to really smooth it out too
- Pour the cream into a plastic condiment bottle (the squirty kind) and set aside
- Place the steaks in a large plastic bag
- In a glass bowl, mix the soy sauce, chili sauce, ginger and lime juice, 1 teaspoon of sesame oil and stir up
- Pour that marinade into the bag with the tuna, and let sit for 30 minutes (if cooking day before, get ready to grill, if grilling on the boat, pour it in 30 minutes before you plan to grill and throw it in your cooler)
- If cooking before, put 2 tablespoons of sesame in a skillet, get it hot, and sear for about 30 second each side, remove and slice and put in a bag to carry on the boat, or...
- If grilling on the boat, sear each side for 1 minute, then slice
- If you're pre-making, break out those shells, if you're grilling on the boat, heat the tortillas up on your grill, a minute per side
- In the bottom of the tortilla, place 5 slices of the tuna, top with pickled red onions, drizzle with mint pistachio cream and top with cilantro
- Bite up on that taco and taco 'bout it