

Minnehaha Country Club

Recipe:

Ahi Dolmades en Ceviche

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| Ingredients: | 8 | oz. | Sushi grade Ahi Tuna, small $\frac{1}{4}$ " dice |
| | 4 | each | Scallions, finely minced |
| | 3 | tbsp. | Red Onions, fine brunoise |
| | 1 | tsp. | Jalapeno, seeded and minced |
| | 1 | tbsp. | Rice Wine Vinegar |
| | 1 | tsp. | Sesame Oil |
| | 2 | tsp. | Soy Sauce |
| | 1 | jar | Prepared Grape Leaves |

Directions:

Combine all main ingredients together and taste. Adjust flavour with vinegar or soy. Take a soup spoon full and place on spread grape leaf. Roll up like a burrito. Repeat steps until all Ahi mixture is used up.

Comments/Tips:

These are best eaten within the hour, but they can be made a day in advance and served cold.



**This Dish won the Best Cold Appetizer Award at the March of Dimes Culinary Food Show in Sioux Falls
2006**