

TUNA STEAKS WITH GUACAMOLE AND SALSA CRUDA

Ingredients needed:

◇ **Tortilla Chips:**

- ❖ 2 or more cups vegetable oil, for deep-frying
- ❖ 4 8-inch corn tortillas, cut into thin strips

◇ **Guacamole:**

- ❖ 1 avocado, peeled and diced
- ❖ Juice of 1 small lime
- ❖ ½ small red onion, diced
- ❖ 1 tablespoon sour cream
- ❖ 1 tablespoon chopped cilantro
- ❖ 1 teaspoon chopped garlic
- ❖ Southwest seasoning, for sprinkling

◇ **Salsa Cruda:**

- ❖ 3 ripe tomatoes (such as Roma), diced
- ❖ Juice of 1 small lime
- ❖ ½ small red onion, diced
- ❖ 1 small jalapeño pepper, seeded and chopped
- ❖ 1 tablespoon chopped cilantro

◇ **Tuna:**

- ❖ Two (2) 8-ounce fresh tuna steaks (about ¾-inch thick)
- ❖ Salt and pepper
- ❖ ¼ cup sour cream, for garnish
- ❖ Cilantro sprigs, for garnish

Make tortilla chips: In a deep-fryer heat oil over medium-high heat. When hot, add tortilla strips and fry until crisp and golden, about 1 minute. Remove strips from oil with a slotted spoon, drain on paper towels and sprinkle evenly with salt.

Make guacamole: In a bowl combine all guacamole ingredients and mash together with a fork or potato masher until blended but still chunky. Season to taste with salt, pepper and Southwest seasoning. Cover tightly by laying a sheet of plastic wrap directly on surface of guacamole and gently squeezing out any air bubbles. Refrigerate until ready to use.

Make salsa cruda: In a bowl combine all salsa cruda ingredients, stirring until well-mixed; season to taste with salt and pepper. Cover and refrigerate until ready to use.

Grill tuna: Heat a stovetop grill or cast-iron skillet until nearly smoking. Season tuna steaks with salt and pepper and sear, about 3 minutes per side, until crusty and browned. For rare, serve immediately; for medium, reduce heat and continue cooking another 3 minutes. To serve, place tuna steaks and tortilla chips on 2 plates, and spoon guacamole and salsa cruda alongside. Garnish decoratively with sour cream and cilantro sprigs.

Yield: 2 servings

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