

AHI TUNA STACKS WITH GINGER SOY DRESSING (from www.justfortaste.com)

DRESSING

- 1 1/2 teaspoons minced fresh ginger
- 1 garlic clove, minced
- 3 Tablespoons fresh lime juice
- 2 teaspoons low sodium soy sauce
- 2 teaspoons sugar
- 2 Tablespoons water

TUNA STACKS

- 1 cup peeled and diced cucumber
- 1 cup diced mango
- 1 cup diced avocado
- 1/2 pound sushi-grade ahi tuna
- 1 cup diced red onion
- 1 Tablespoon toasted white sesame seeds

EQUIPMENT: 3- inch circular ring mold*

MAKE THE DRESSING

Whisk together all of the dressing ingredients in a small bowl then set it aside.

ASSEMBLE THE TUNA STACKS

Place the ring mold on the plate on which you're going to serve the tuna stack. Then layer one-fourth of the diced cucumber, mango, avocado, tuna, and red onion inside the mold, pressing the ingredients firmly on top of one another.

Press down on the top layer while slowly removing the mold to reveal the tuna stack.

Repeat the layering process with the remaining ingredients to form three more tuna stacks.

Drizzle each stack with a portion of the ginger-lime dressing, sprinkle with the toasted sesame seeds and serve immediately.

***NOTES FROM CAROL:** www.justfortaste.com suggests if you don't have a circular ring mold, you can use an aluminum can that's been opened on both ends and rinsed out. Also, I've used a sour cream carton with the bottom cut out. And if you don't have anything to use as a ring, don't stress. Get creative! Layer it in a martini glass for serving. OR just layer it in a bowl and call it Ahi Tuna Stacks Deconstructed. 😊