

# Tommy Bahama®

FROM OUR *MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA* BOOK

## Poke Nachos

MAKES 6 SERVINGS

1/3 cup regular sesame oil

1/3 cup soy sauce

3/4 Tbsp peeled and minced ginger

3/4 Tbsp chipotle paste

1 Tbsp fresh lime juice

1 tsp minced shallot

1 lb. sashimi-grade ahi tuna, diced 1/2-in. thick

1/3 cup wakame (seaweed salad), chopped

1/3 cup finely chopped yellow onion

2 Tbsp furikake (Japanese spice mix)

1/4 cup tobiko (flying fish roe)

2 1/4 cups Guacamole (recipe below)

1/4 cup mayonnaise mixed with 1 tsp Sriracha, for garnish

Rice crackers or corn chips, for serving

6 cilantro sprigs, for garnish

### GUACAMOLE

3 ripe avocados, peeled, pitted, and cut into 1/4-in. dice

1 ripe plum tomato, seeded and cut into 1/4-in. dice

2 Tbsp fresh lime juice

4 Tbsp chopped fresh cilantro

Pinch of cayenne pepper

Salt and freshly ground pepper to taste

## INSTRUCTIONS

1. Guacamole: In a large bowl, combine all the ingredients. Gently fold together, taking care not to break up the diced avocados—do not mash. Serve any leftover guacamole on the side with crackers or chips. Makes about 2<sup>3</sup>/<sub>4</sub> cups.
2. In a large bowl, whisk together the sesame oil, soy sauce, ginger, chipotle paste, lime juice, and shallot.
3. Add the ahi, wakame, onion, furikake, and tobiko. Lightly toss until combined.
4. Place a 3-in. round biscuit mold on a small serving dish or shallow bowl and add about 1/4 cup of the guacamole to each mold. Then place about 1/4 cup of the ahi tuna mixture on top. Gently unmold. Dot each serving with the Sriracha-mayo mixture. Add rice crackers or corn chips to each plate and garnish with a cilantro sprig.