



Recipe of the Month

Provided by Chef Shane Quinlan, Beach Club at WaterSound Executive Chef

Hawaiian Ahi Tuna Poke with Citrus Ponzu Dressing

Serves 2

Ingredients

- 1 Medium Diced Yellowfin Tuna
- 1 Medium Diced Gold Pineapple
- 1 Small Diced Fresh Coconut
- Wakame Seaweed Salad
- 1 Fresh Coconut Shell (*cracked, drained & cleaned*)
- Green Plantains (*peeled, sliced thin, fried crisp & seasoned with salt & pepper*)
- Vermicelli Noodles (*blanched, fried crisp*)

Citrus Ponzu Dressing

- Sweet Chili Sauce
- Lite Soy Sauce
- Fresh Ginger

Directions

1. Crack your coconut open with the blunt end of a stiff knife
2. Drain the juice into a bowl
3. Clean the coconut shell
4. Peel the Plantains and slice thin
5. Fry the Plantains and season with salt & pepper
6. Blanch the Vermicelli Noodles
7. Fry the Vermicelli until crisp
8. Prepare the Citrus Ponzu Dressing
9. Mix the Pineapple, Coconut and Seaweed Salad with the dressing
10. Place salad mixture and poke tuna into the coconut shell and onto a serving dish
11. Garnish with the crispy plantains and crispy vermicelli coral fan, then serve

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