

Minnehaha Country Club

Recipe:

Ahi Dolmades en Ceviche

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**