

Keith Stroup Radio Spot #5 Tailgate Recipe



Stevie Mac's Sports Attack Show

Grilled Ahi Tuna, tomato and black olive pesto panini

Panini refers to an Italian sandwich usually warmed in a panini grill or press. In this recipe you will grill the tuna, assemble the sandwich and toast on the b.b.q. with a weighted burger press (available at any restaurant supply house).

16 oz. Ahi Tuna- 4 thinly sliced pieces
Juice of 2 lemons
4 tbsp olive oil
12 slices fresh tomato
2 cups baby arugula
Salt and pepper to taste
4 Ciabatta rolls

Olive pesto:

1/2 lb. Kalamata olives, pitted
2 tbsp capers
1 garlic clove
Pinch of red chile flakes
4 tbsp olive oil

Prepare pesto

1. Place all the pesto ingredients except the olive oil in a food processor. Pulse to blend. Add the oil and pulse a few more times to form a cohesive but still coarse paste. The pesto can be store in the refrigerator for up to a week.
2. Fire up your grill (preferably wood fired) coals are ready when fire has burned down and charcoal turns grey.
3. Drizzle the tuna with the lemon juice and half the olive oil. Season to taste with salt and pepper.
4. Brush the tomato slices with some of the remaining olive oil. Season with salt and pepper. Place on grill briefly on both sides till cooked through. Set aside.
5. Place Ahi pieces on the grill for about 1 minute per side. I recommend not cooking any more than med.-rare. Over cooked fish becomes tough and dry.
6. Brush the Ciabatta rolls with olive oil and slice in half lengthwise. Place tuna on bottom half. Spread your olive pesto on top of the tuna, then tomato slices, arugula, and the top half of the Ciabatta.
7. Grill each sandwich till warm the bread on both sides.

I recommend a simple mixed green salad with balsamic vinaigrette. Try a good Pinot Grigio!