

**SOMETHING'S  
FISHY!**



## **TWO JEWS MAKING FOOD, EPISODE 30**

**Rebecca & Matt's Fresh Sea Bass Crudo  
Amy's Tuna Tartare  
Toasted Fisherman Cocktail**

### **REBECCA & MATT'S FRESH LONG ISLAND SEA BASS CRUDO**

*Find yourself a fisherman like Matt for this!*

#### **INGREDIENTS**

2 pounds of FRESH Striped Bass thinly sliced (use a long, sharp boning knife, cutting on the curve of the knife)

2 limes

Ponzu sauce

Olive Oil

1 Jalapeño, thinly sliced

Garlic Chives

Cilantro

Maldon Sea Salt

#### **INSTRUCTIONS**

- Place thinly sliced Bass on a platter.
- Cover all fish with lime juice and allow to marinate for 3-5 minutes. Once gently marinated, carefully pour off lime juice.
- Place sliced jalapeños, chives, and cilantro on fish.
- Lightly drizzle ponzu sauce over fish, enough to coat.
- Finish with a drizzle of olive oil and Maldon salt.
- Serve right away!

## **AMY'S TUNA TARTARE**

### **INGREDIENTS**

2 lbs. fresh sushi-grade Tuna

2 inches chopped ginger

1/2 bunch of chives, plus extra for garnish

Chili crunch or other hot sauce like Sriracha (optional)

Soy Sauce

Ponzu Sauce

Furikake or other seaweed/sesame seed Japanese condiment mix (or just sesame seeds)

Salt

Pepper

Avocado

Sesame crackers, waffle chips, or whatever you want to hold the tartare

### **INSTRUCTIONS**

- Chop up the Tuna, removing any connective tissue, until it's in small chunks.
- Add ginger, chives, soy sauce, ponzu, chili crunch (or other hot sauce of your choice - or not!), furikake, salt, and pepper, all to taste. Use your judgment but don't start too heavy on the soy or ponzu. Once the taste is to your liking, set aside.
- Place the crackers or chips on a platter.
- Cut up avocado on small pieces or small slices and place on the cracker.
- Scoop a teaspoon of tartare on each cracker.
- Top with chives and sesame seeds (or more Furikake)
- Eat right away!

## **THE TOASTED FISHERMAN**

### **INGREDIENTS**

1 shot of Amaretto

1 shot of Whiskey (Canadian recommended)

1 shot of sweet & sour mix

Splash of 7UP or Sprite

Cherry

### **INSTRUCTIONS**

Mix all ingredients over ice, stir, and serve with a cherry. Best served in a whiskey glass.