

shula's
hotel and golf club

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Gremolata Rubbed Ahi

Serves 4

(4) 6 oz tuna steaks	3 oz olive oil
4 cups baby arugula	1 large head radicchio julienne
1 large bulb of fennel julienne	1 red onion julienne
12 oz Cannellini Beans, drained and rinsed	1 cup Edamame
8 oz roasted garlic vinaigrette	Shaved Manchego garnish
Gremolata for Rub (4 lemons zested, 1 bunch parsley chopped)	

Procedure:

Season Ahi with Kosher Salt and fresh ground Pepper.

Place Ahi in a bowl with Olive Oil and Gremolata.

Bring a skillet to smoking point and quickly sear Ahi on all sides. *Rare is recommended*

Set Ahi aside.

In a bowl combine Arugula, Radicchio, fennel, onion, Cannelloni Beans and Edamame.

Toss with roasted garlic vinaigrette.

Cut Ahi on the bias, garnish with shaved Manchego and crisp Edamame.

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Roasted Garlic Vinaigrette

12 cloves, garlic, roasted
¼ cup red wine vinegar
1 T honey
1 Lime, juiced
½ cup Olive Oil
1 t salt, kosher
½ t pepper, ground black

Procedure:

Combine the garlic, vinegar, honey and lime juice in a blender and puree until smooth. With the motor running, slowly add the oil until emulsified. Adjust seasoning.

To roast garlic: Preheat oven to 350 degrees. Drizzle a tiny bit of olive oil over unpeeled garlic cloves, and wrap in aluminum foil. Place on a cookie sheet and bake about 1 hour, or until soft throughout.