

Tuna Wontons

These look and taste great. The tuna will slice more easily if it is partially frozen. If you cannot find the Ginger Teriyaki Marinade, a quick recipe follows.

- $\frac{1}{4}$ lb. Sashimi grade Tuna sliced into 2- $3/4 \times 3/4$ in. rectangles
- $\frac{1}{2}$ cup Ginger Teriyaki Marinade
- 2 egg roll wrappers
- Wasabi paste and pickled ginger for garnish

1. Marinade tuna in ginger teriyaki marinade for 1 hr.
2. Lay egg roll wrappers on a clean cutting board.
3. Pat the tuna pieces dry with a paper towel and place each tuna piece at the top left hand corner of a wrapper.
4. With a sharp knife, cut the wrapper even with the right end of the tuna. The wrapper will now be the same width as the tuna.
5. Carefully roll the tuna in the wrapper for one complete turn. Cut the extra wrapper off so that there is a $\frac{1}{4}$ in. overlap. Wet the edge of the wrapper so that it will stick.
6. Heat a nonstick skillet over med high heat.
7. Cook tuna briefly on each side to just cook the wrapper.
8. Slice wontons $\frac{1}{4}$ in thick and arrange on plate.
9. Garnish with wasabi paste and pickled ginger.

Ginger Teriyaki Marinade

- 8 oz. Teriyaki
 - $1/3$ cup chopped fresh ginger
1. Add all ingredients to whipper and follow instructions for nitrogen cavitation or let the teriyaki and ginger sit overnight