

**Rare Oregon Treat**  
**Recipe by Team - *Know a Tuna***  
**2014 Professional Champion**  
**Great Albacore Tuna BBQ Championship**

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Oregon Albacore Tuna

Ingredients-

1 Oregon Albacore Tuna loin, cleaned  
1/4 cup Salute Santé! Grape Seed Oil  
2 pinch ground salt and pepper  
2 pinch Jamaican Jerk or similar seasoning blend

Method-

Coat tuna completely with oil. Apply all seasonings evenly over all sides and rub in by hand. Over very hot charcoal bar-b-q , sear all three sides of loin 30-60 seconds each side until a finished color and doneness have been reached. Know that the first side to sear will take a little longer than remaining two sides. Slice to 1/2 inch thick. 2 slices per serving should easily serve 12 people.

Salute Santé! Gremolata

Ingredients-

1/2 cup Salute Santé! Grape Seed Oil  
1/2 lb. red seedless grapes sliced  
1 shallot chopped  
1/3 cup parsley leaves chopped  
zest of 1/2 lemon  
1 oz. lemon liquor  
Leaves of 1 celery bunch  
2 pinches fennel pollen

Method-

Add all ingredients to bowl and stir until blended evenly.

Grilled Hermiston Watermelon with Oregon Arugula salad

Ingredients-

Watermelon - 3 whole slice 3/4 " thick, then cut in half  
Arugula leaves - 2 handfuls  
Salute Santé! Grape Seed Oil - 1/2 cup  
Juice of 1 lemon  
Soy Sauce - 1 1/2 oz.  
Ground Pepper to taste

#### Method-

Add watermelon and all liquid ingredients to large bowl. gently toss melon until all sides are coated. Drain liquids from bowl and save. Place melon slices onto medium hot charcoal bar-b-que and grill each side until charred grill marks show, about 3 minutes each side. Remove to cutting board and slice into cubes. Place arugula in bowl. Drizzle saved melon marinade over arugula and toss until coated. Combine Cubed melon and arugula, add ground pepper to taste.

#### Pacific Rim Polenta

##### Ingredients-

White polenta - 1 3/4 - 2 cups

Chicken or Fish stock - 6 cups

Goat Cheese, soft - 1 cup

Zest of 1 lemon

lemon liquor - 2 oz.

ground ginger - 1/3 cup

ginger liquor - 2 oz.

Horseradish leaves - 2 medium size chopped

Seaweed, dried - 3 sheets medium sliced

##### Method -

In a 3 - 4 qt. pan, bring stock to boil. Turn heat to medium and add goat cheese to pan, whisk to blend in melting cheese. when cheese is blended add other ingredients except polenta. Now add polenta gradually while whisking to avoid clumps. As polenta thickens, stop adding polenta, turn heat to low and allow polenta to steep 4-5 minutes. When polenta is about the viscosity of mashed potatoes, pour/scoop contents into glass pan sized to give the desired thickness. Refrigerate for 1 or more hours. Prepare for serving by cutting into portions, use a pan to fry one or both sides, adding canola spray or oil to prevent sticking.