

**True Blue Palate Pleaser**  
**Newport Young Professionals – Chefs Sarah and Wil Black**

**2014 second place amateur winner**  
**Greater Albacore Tuna BBQ Championship**

*Simply seasoned Oregon albacore tuna on a bed of refreshing cucumber salad topped with a sweet and savory Siletz blueberry sauce.*

**For the tuna**

1 tuna loin  
olive oil  
15 – 20 large sage leaves  
coarse salt (e.g. Himalayan pink salt)  
lime

**Cucumber salad**

2-3 English cucumbers  
½” piece of ginger root, grated  
1 T sake  
1 tsp of rice vinegar

**Blueberry ‘Teriyaki’**

½ c. water  
2 T soy sauce  
2 cloves garlic, pressed  
½” piece of ginger, grated  
juice of 1 lime  
2 T sugar  
2 cups blueberries (picked at Gibson Farms in Siletz)

Begin by making the blueberry sauce. Whisk all ingredients except blueberries together in a medium sauce pan. Then add blueberries and bring to a boil. Whisk to pop blueberries then turn to medium low to continue to simmer and thicken while other preparing salad and tuna.

Shred the cucumbers on a cheese grater to make long ‘noodles’. In a separate small bowl, whisk together ginger, sake, and rice vinegar. Pour accumulated water off cucumber and then toss with dressing.

Chop the sage leaves and then mix using mortar and pestle with salt. Remove sage leaves (leaving most of the salt behind). Rub tuna with olive oil and press salty sage leaves on loin. Grill loin over prepared charcoal approximately 3 minutes per side (3 sides of loin).

Slice tuna and place on a bed of cucumber salad. Drizzle with warm blueberry sauce.