

Grilled Tuna Stuffed Tomato

Taking tuna salad to 'uncanny' perfection!

SERVES: 6
PREP TIME: 20 minutes
COOK TIME: 15 minutes
TOTAL TIME: 35 minutes

INGREDIENTS

- 1 cup + 2 Tbsp. mayonnaise
- 1 tsp. GC Napa Valley Cabernet Red Wine Vinegar
- 2 tsp. GC Napa Valley Natural Fish Rub Proprietary Blend
- 1¼ tsp. + ¾ tsp. GC Napa Valley Natural Lemon Finishing Sea Salt
- 1 Tbsp. capers, rinsed and dried, roughly chopped
- 6 medium, firm red or yellow tomatoes
- 1½ lbs. fresh tuna steaks, cut 1-1¼ " thick
- 3 Tbsp. canola oil
- 6 Tbsp. GC Napa Valley Natural Lemon Olive Oil
- 3 medium or large, hard-boiled eggs, cut into ¼" pieces
- ¾ cup celery, peeled, cut into ¼" pieces



TO PREPARE

- Mix in a medium bowl: mayonnaise, Cabernet Red Wine Vinegar, Fish Rub, 1¼ tsp. Lemon Finishing Sea Salt, capers.
- Cut a ½" slice off the top of each tomato and save the slice. Scoop out the pulp with a spoon, reserving pulp for another use. Place tomatoes upside down on a paper towel to drain.
- Remove tuna from refrigerator. Pat dry with paper towels.
- Preheat grill to medium-high heat. Brush tuna with canola oil and place on grill. Cook 5-6 minutes a side to obtain 'flavorful' grill marks and a 145-degree internal temperature or cook to your desired level of doneness. Remove tuna to a plate to cool. Alternately, heat oil in a nonstick skillet over medium-high heat stovetop. Sear tuna 4-5 minutes a side.
- Flake tuna into ½ pieces in a large bowl. Fold in Lemon Olive Oil to coat tuna. Add egg, celery, seasoned mayonnaise and mix.
- Gently wipe the inside of the tomatoes with a paper towel to remove any remaining liquid. Sprinkle inside each tomato shell with ½ tsp. Lemon Finishing Sea Salt. Fill tomatoes with tuna mixture. Place reserved tomato slice at an angle atop.

TO SERVE

Put filled tomatoes on a serving tray, our barrel stave platter or on individual plates.

WINE PAIRING

2017 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley

SHOPPING LIST

Organic, farmers market, and garden grown products are preferred

- 1 jar 4 oz. capers
- 6 medium, firm red or yellow tomatoes
- 1½ lbs. fresh tuna steaks, prefer line-caught
- ½ dozen eggs, medium or large
- 1 bunch celery

FROM YOUR PANTRY

- 1 jar 20 oz. mayonnaise
- 1 bottle canola oil
- GC Napa Valley Natural Fish Rub Proprietary Blend
- GC Napa Valley Natural Lemon Finishing Sea Salt



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