

Roadside Ahi Tuna Tostada

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Chef Javier Plascencia's Roadside Ahi Tuna Tostada is the solution to the perfect summer meal. Just mix ahi tuna with lemon juice, cilantro and ponzu and assemble the tostada with guacamole, greens and haba ero cream sauce. Pair it with a favorite Mexican wine or beer and dinner is ready.

Roadside Ahi Tuna Tostada

Serves 4

- 4 tostadas
- 1 c. ahi tuna, cut in squares
- 4 oz. lemon juice
- 4 c. cilantro, finely cut
- 8 oz. ponzu sauce
- 1 c. guacamole
- 1 c. spring mixed greens
- 4 t. radish, cut in strips
- 4 oz. fresh cream
- 4 oz. haba ero cream sauce (recipe follows)
- 1 t. sesame seeds

Mix tuna, lemon juice, cilantro and ponzu in a small bowl. Cover one side of the tostada in guacamole. Cover tostada with tuna. Top with greens and radish. Add cream and haba ero sauce on top. Sprinkle with sesame seeds.

Haba ero Cream Sauce

- 1 c. cream cheese
- 3/4 c. milk
- 1/2 c. cilantro
- 1 1/2 T. haba ero peppers
- 1/2 T. chicken stock
- Dash of ground black pepper

Fry haba ero peppers until golden brown. Blend all ingredients, including the fried peppers, in a mixer.

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9/3/2014

Roadside Ahi Tuna Tostada

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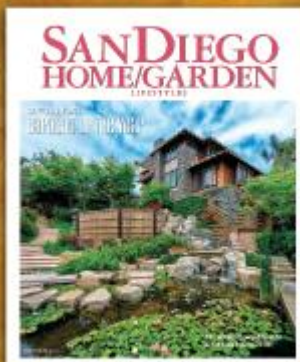
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SCHAUB'S SYMPHONY LINE

DESIGN

GET A HANDLE ON IT

Pulls, knobs and handles are like jewelry for furniture and cabinets. These are design elements that you can take a risk with and have some fun. The bigger your room, the more colorful you can get. You also can use hardware as an accent piece to create a focal point. Here are some tips on materials, finishes and shapes that are showing up on designers' hardware shopping lists to help you customize your home.

[Click here to read more](#)

Design tip from:
Hannah Fleming
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RECIPE

ROADSIDE AHI TUNA TOSTADA

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GARDEN

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GROWING FRUITS & VEGGIES AT HOME

This year's focus for the San Diego Botanic Garden's annual gala is "Fork-To-Table." If a visit to your local farmer's market isn't on your weekly schedule, you may want to put some effort into producing your own fruits and vegetables at home. Below are a few tips that may help you on your way as the "farm-to-table" concept is becoming more popular every day.

[Click here to read more](#)

Garden tip from:
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