

Tuna Dynamite

(Yields 4 dynamites)

Note: Click on any *italic* word for web reference, description or picture.



Ingredients

sushi grade tuna
2 cups seasoned *sushi rice* (*recipe on page 2*)
1 cup dyno mayo(*recipe on page 3*)
12 oz *sake*
8 oz *mirin*
4 oz *soy sauce*
2 inch square *sake masu* (*cup*)
(can be purchased online at Amazon and other websites)

Mise en Place

reduction pan
plastic wrap
sake masu lined with plastic wrap
broiler safe plates or pan

apportion sushi rice, dyno mayo, sake, mirin & soy.

Note : a 2X2 plastic container may be substituted for sake masu.

Preparation and Assembly

- 1) Combine and reduce the sake, mirin, and soy sauce, until 1/2 cup of liquid remains.
- 2) Place a small layer of rice in the bottom of the lined sake masu.
- 3) Layer the tuna on top of the rice and allow enough room for another layer of rice.
- 4) Top the tuna with a final layer of rice.
Note : Dynamites may be prepared, wrapped in plastic wrap and saved in the refrigerator for later use.
- 5) Unwrap and remove all plastic wrap and place Dynamite on broiler safe plate or pan.
- 6) Top with 1/4 cup dyno mayo per dynamite.
- 7) Place under broiler until the dyno mayo is brown.
- 8) Drizzle with sake, mirin, soy reduction and serve.

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Sushi Rice Recipe

(makes 1 cup rice)

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Ingredients

1 cup short grain *Jasmine* or *Japanese* rice
cold water
2 oz rice vinegar
1/2 oz *sweet mirin*
1/2 Tbsp granulated sugar
sea salt to taste

Mise en Place

rice cooker/steamer
stainless steel mixing bowl
non-reactive pan
measuring spoons

apportion rice, rice vinegar
& mirin.

Preparation

- 1) Rinse the rice until water turns clear.
- 2) Place rice in the rice cooker/steamer.
- 3) Fill up rice cooker/steamer with cold water until it reaches about an inch above the surface of the rice.
- 4) Cook rice for approximately 20 minutes then remove rice from steamer and fluff .
- 5) Transfer rice into a stainless steel mixing bowl to cool and rest for 20 minutes.
- 6) Heat rice vinegar, sweet mirin, granulated sugar, & sea salt in a non-reactive pan until it is a warm, liquid, mixture.
DO NOT BOIL
- 7) Add the seasoning mixture to the stainless steel bowl of rice and mix lightly.
- 8) Cover with a damp towel until use in Tuna Dynamite recipe.

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Dyno Mayo Recipe (makes 1 cup mayo)

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Ingredients

1 cup mayonnaise
1 1/2 Tbsp *sambal*
1 1/2 Tbsp *sweet chili sauce*
1 1/2 Tbsp fresh lime juice
1 1/2 Tbsp soy sauce
1 1/2 Tbsp ketchup
1/2 Tbsp mirin
6 *chopped basil leaves*
1 1/2 tsp *chopped cilantro leaves*
1/2 lb crabmeat

Mise en Place

mixing bowl
measuring spoons
apportion mayonnaise
chop basil & cilantro

Preparation

- 1) Set aside crabmeat.
- 2) In mixing bowl blend all other ingredients together until thick.
- 3) Chill mixture 20 minutes.
- 4) Mix in crabmeat. DynoMayo!