
Kona Coffee (Ahi) Poke

Total time: 20 min Yield: 4 servings

Ingredients

1/3 cup soy sauce, low sodium
2 Tbsp Kona coffee, medium roast, ground
1 Tbsp oyster sauce
red pepper
1 tsp sesame seeds
2 lb ahi
1 Tbsp pickled ginger
1 Tbsp sauerkraut
1 cup yogurt
2 Tbsp Miracle Whip
2 Tbsp Japanese cucumber, grated
garlic, minced
pepper

Prep Time: 10 min Cooking Time: 10 min Total Time: 20 min

Instructions

To make the poke, combine soy sauce, Kona coffee, oyster sauce, red pepper to taste and sesame seeds. Cut ahi in small cubes and marinate overnight in soy sauce mixture. Add pickled ginger and sauerkraut. Once arranged on the plate, sprinkle with some ground Kona coffee.

To make the drizzle topping, mix yogurt, Miracle Whip, Japanese cucumber, garlic and pepper to taste. Top poke before serving.

Source:

Sabine-Maeva Andresen, Kona Coffee Recipe Contest Winner: Amateur Savory – 1st Place