



**NEW EPISODES
MONDAYS
AT NOON EST**

"Admiral's Faves" Seared Ahi Napoleon

**4 medium sweet potatoes
2 tbsp butter
2 tbsp minced candied ginger
1/2 cup chicken stock, heated
1 tbsp minced chives
Salt and pepper**

**1/4 cup rice vinegar
1/4 cup sugar
1 tbsp Thai sweet chili sauce
1 tbsp finely chopped mint
2 cup shredded napa cabbage**

**2 cups canola oil
8 wonton wrappers
3/4 tsp fresh ground black pepper
1/2 tsp salt
1/4 cup sesame seeds
1 lb ahi tuna, cut into 2" squares
1/2 cup kecap manis**

Wash sweet potatoes and prick with fork. Bake at 400 degrees for 50-60 minutes or until tender. Cool slightly. Scoop the sweet potato pulp into a mixing bowl. Add the butter, ginger, 1/4 cup of the stock and chives. Beat until pureed. Add the remaining 1/4 cup stock if needed for the desired consistency and mix well. Season with salt and pepper. Spoon the puree into a baking dish and keep warm in the oven.



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Combine with vinegar, sugar, chili sauce and mint in a bowl and stir until the sugar dissolves. Add the cabbage and mix well. Chill, covered, in the refrigerator.

Heat the canola oil in a heavy skillet. Fry wonton wrappers, flat for 30 seconds or until golden brown and drain on paper towel.

Mix the pepper, salt and sesame seeds in a shallow bowl. Coat the tuna on all sides with mixture. Heat a heavy skillet over high heat. Sear the tuna on all sides for a rare steak. Cut into 1/4" slices.

Place small bit of puree on plate and set a fried wonton wrapper on top. Layer with puree and slices of tuna. Repeat the process again. Spoon 1/2 cup coleslaw on top and drizzle the kecap manis onto plate.