Top grilled tuna with kiwi mango salsa

BY DAMA JACOM

FREMAL WRITEM

The story of kiwi fruit closely reflects its appearance. Unassuming as an egg covered in brown fuzz, inside its flesh is a sparkling, translucent green. Halved crosswise, the shiny, appealing interior surrounds a sunburst of tiny black seeds radiating from a creamy core.

This is as pretty an edible sight as you are likely to find.

First brought to the United States in 1962, kiwi fruit became so beloved by cheft that for years it suffered from too much media hype and what most people considered too little taste. Now a supermarket staple, it took some marketing magic to make this ugly duckling into a commercially successful swan.

As with any good fable, a wise fairy gedmother figures in the story. When the fruit was first imported, by a company owned by Frieda Kaplan, it was initially called "Chinese goosebrity," a name too politically fraught at the time to gain public acceptance.

Kaplan transformed this edi-

the time to gain public acceptance.

Kaplan transformed this edisle orphan by giving it a new name, after the unique, flightless kiwi bird nativo to Nezaland, where most kiwi fruit were then grown. She also promoted its cultivation by California growers. Soon, chefs enthusiastically adopted the kiwi.

Today, most kiwis come from California, where they grow on vine-like shrubs, rather like grapes, from October to May. A good keeper, kiwis are refrigerated and shipped through the summer, although some are also imported from New Zealand and Chile between April and September.

Buy kiwis that are firm. To

Chile between April and September. Buy kiwis that are firm. To bring out their best flavor, at any combination of citrus and strawberry, leave them at room temperature to ripen, or tuck them into a paper bag with an apple, pear, or banana until slightly soft when gently squeezed. Glut not soft enough to be mushy.) To eat a kiwi, slice off its top and bottom ends, then zip off its thin skin using a swivel vegetable peeler or small, sharp knife. Use kiwi in this chunky salsa, or purée it with a bit of sugar, for a sauce that goes nicely with strawberries, chocolate cake or fruit salad.

GRILLED TUNA WITH KIWI MANGO SALSA

2 large or 3 medium kiwi 1 medium mango, peeled and cut away from pit

Wine

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balance from two other vineyards. With winemaking essentially the same as Oakville
Ranch, you sense the difference
in the clones of chardonapy and
the blend of them in the vineyards. The Miner wine is more
Burgundian in style, rather
unique for the Napa Valley.
An interesting comparison is
between 1998 Oakville Ranch
Cabernet Sauvignon \$53 (1,800
cases were made) and 1998
Miner Cabernet Sauvignon, 364.
The Oakville Ranch is 100 percent cabernet sauvignon, aged 24
months in French oak barrels,
60 percent new. Very Californiastyle connecntrated dark fruit
ends powerfully with rich brown
spice hints.
The Miner wine, made from
Oakville Ranch fruit, has six
percent merlet and four percent
tabernet franc in the blend and
was also barrel-aged 24 months.
The wine has dusty notes, more
typical of Oakville cabe, yet
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The wine law years for
optimal enjoyment.
Also recommended and aveilable from Miner are please and itself
section of the property of

giovese \$22 and 1998 Zinfandel \$22. The Healds are Troy residents who write about wine, spirits, food, and dining for the Observer & Eccentric Newspapers. To leave them a voice mail message, dial (734) 953-2047, mailbox

3 tablespoons finely chopped red onlon 1/2 teaspoons grated

peeled fresh ginger 1 tablespoon fresh lime juice

1 pound fresh tuna

1 teaspoon canola oil 1 teaspoon grated fresh gin-

1 small Jalapeno pepper (or to taste), seeded and minced

Freshly ground pepper 1 tablespoon fresh lime

8 packed cups mesclun (mixed baby salad greens), rinsed and dried 2 teaspoons extra virgin olive oil (optional)

Preheat grill or broiler.

Cut tunn into 16 cubes and place in non-metal bowl. Add oil and toss fish to coat. Add ginger, jalapeno, salt, a few grinds of pepper and lime juice. Toss to combine. Set aside while making

Peel and chop kiwi into 3/8-inch pieces to make at least 1 cup. Place in a non-metal bowl. Chop enough mango into 3/8-inch pieces to make 3/4 cup. Add to kiwi. Mix in onion, ginger, salt and lime juice. Set aside.

String marinated tuna cubes String marinated tuna cubes loosely on skewers. Grill 3 minutes. Turn and grill until fish is cooked through, I to 2 minutes more. (To broil, arrange fish in one layer in a shallow pan. Broil 3 minutes. Turn fish, using tongs. Broil until fish is cooked through, I to 2 minutes more.)

To serve, arrange 2 cups mesclun on each of 4 dinner plates. Heap a quarter of salsa over center of greens. Set 4 pieces of tuna around greens. If desired, drizzle 1/2 teaspoon cline all over greens. olive oil over greens.

Nutritional information: Makes 4 servings, each contain 207 calories and 3 grams of fat.

Dana Jacobi writes for the merican Institute for Cancer



Catch of the day: Grilled Tuna with Kiwi Mango Salsa is a festive entree that's sure to please family and friends.







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