

Rice-Cracker Crusted Tuna with Spicy Citrus Sauce

2 Tbsp bonito flakes

3 Tbsp hot water

1 large egg yolk

2 Tbsp fresh lime juice

1 Tbsp fresh orange juice

2 tsp Sriracha

$\frac{3}{4}$ tsp salt

$\frac{1}{2}$ cup canola oil

2 scallions, white parts only, thinly sliced

3 egg whites

2 Tbsp cornstarch

Seven 4-inch rice crackers, ground to small crumbs

One 12-ounce piece tuna, cut into four 4 x 1 $\frac{1}{2}$ -inch pieces

1. Place bonito flakes in medium-sized bowl and cover with three tablespoons of hot water. Set aside for ten minutes. Strain through a sieve, pressing excess moisture out of the bonito flakes. Discard flakes, and transfer liquid to a blender.
2. Add egg yolk, lime juice, orange juice, sriracha, and salt to blender. Process until smooth. With motor running, slowly drizzle in $\frac{1}{2}$ cup oil. Pour into bowl, add scallions, and set aside.
3. Pour enough canola oil to come three inches up the side of a medium-sized saucepan. Turn the heat to medium-high and bring to 400°F.
4. Whisk together egg whites and cornstarch in a bowl. Sprinkle ground rice crackers on small plate. Dip each tuna piece in cornstarch mixture, and then dredge in rice crackers.
5. Carefully cook each piece of tuna in oil for 30 seconds, about two at a time. Drain on paper towels. Slice tuna crosswise into 1-inch pieces. Serve tuna with sauce.