

Sleepy Hollow Country Club



City / State: Scarborough, NY
Classification: Private
Designer: Charles Macdonald & Seth Raynor
Course built: 1914
Website: <http://www.sleepyhollowcc.org>
Chefs Name: Thomas Conboy

Recipe: **Lenten Sesame Seared Tuna**

Ingredients:	4	oz.	Tuna Filet, cut tubular
	$\frac{1}{2}$	oz.	Sesame Seeds
	1	tbsp.	Sesame Oil
	2	pc.	Watercress, rinsed and chilled
	1/2	pc.	Vine ripened Tomato, diced
	1/2	pc.	Orange, supremed into small slices
	2	oz.	Daikon, julienned
			Pinch of Salt
	1	tbsp.	Olive Oil
	1	oz.	Oriental Barbecue sauce

Directions: Take julienned daikon and dredge in flour with salt and fry in deep fryer until crisp. Set aside.
Roll tuna filet in sesame seeds and sear in sesame oil.
Keep rare.

In metal bowl, place olive oil, oranges and salt and let macerate for about 30 seconds. Toss in watercress and tomatoes and mix lightly.

Then toss in fried daikon and mix again. Place salad mixture in center of 10-inch plate. Slice tuna in five slices, quarter inch thick, and arrange around salad. Drizzle oriental barbecue sauce (recipe follows) on the bottom of the tuna slices and plate.

Yield: 1 serving

Oriental Barbecue Sauce

Ingredients:	6	oz.	Raw Bacon, diced
	2	tbsp.	Fresh Ginger, chopped
	2	tbsp.	Fresh Garlic, chopped
	1	pc.	Large Onion, small dice
	1	oz.	Sesame Oil
	4	oz.	Dark Brown Sugar
	16	oz.	Ketchup
	4	oz.	Soy Sauce
	1	tbsp.	Chinese Five Spice
	1	tsp.	Cumin
	8	oz.	Chicken Stock
	2	tsp.	Cornstarch
	3	tsp.	Water
			Salt and Pepper to taste

Directions: Lightly fry the diced bacon, add all other ingredients and mix well.

Yield: 4 servings

