

Smoked Ahi Tuna Dip

Chef Michelle - Aldi Test Kitchen
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1 cup light soy sauce
2 fillets ahi tuna, thawed
2 cups hardwood smoking chips, soaked overnight
3 tablespoons ground thyme, divided
8 ounces soft spread onion and chive cream cheese
3 tablespoons heavy whipping cream
1/4 cup mayonnaise
4 teaspoons hot sauce
1/4 cup + two tablespoons diced red onion
zest of one onion
3 teaspoons lemon juice
2 tablespoons chopped parsley
1/2 teaspoon salt
pepper (to taste)

In a resealable bag, combine the soy sauce and tuna. Refrigerate overnight.

Line a wok with foil long enough to allow a three-inch overhang. Place the smoking chips and two teaspoons of thyme on the bottom of the pot. Top with a footed wire rack. Place the tuna on top of the wire rack. Discard the soy sauce. Cover with a lid and crimp the foil over the lid, leaving a two-inch vent.

Heat the wok over medium heat until smoke seeps through the vent. Reduce the heat. Cook for 40 minutes. Remove the fillets and allow to cool.

In a large bowl, beat the cream cheese until smooth.

Add the heavy cream. Mix until light and fluffy.

Add the remaining one teaspoon of thyme, mayonnaise, hot sauce, onion, lemon zest, lemon juice, parsley, salt and pepper. Mix until combined.

With a fork, flake the tuna. Stir into the cream cheese.

Serve with crackers.

Per Serving (excluding unknown items): 763 Calories; 64g Fat (74.6% calories from fat); 19g Protein; 30g Carbohydrate; 6g Dietary Fiber; 80mg Cholesterol; 11585mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 3 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 7 1/2 Fat.