

## Poisson Cru – Tahitian Style

*We met a fellow named David in Tahiti who made poisson cru for us the first time. It was incredibly good. Similar to ceviche, but with a distinctly different flavor, this is a wonderful way to use fresh tuna or other freshly caught fish.*

1 lb red tuna, fresh	2 tomatoes, diced
1 small cucumber, peeled & diced	2 limes
1 onion, thinly sliced	1 green onion, sliced
1 cup, coconut milk	2 tbsp fresh parsley, chopped
Salt/pepper to taste	

Cut the fish into small, bite-sized pieces and soak in seawater or salt water for 5 minutes. In a salad bowl combine tomatoes, cucumber, onions and parsley. Squeeze limes and add juice to the mixture along with salt and pepper and allow to soak for a few minutes. Drain the fish then add to the bowl and mix well with other ingredients. Add coconut milk at the last minute. Serve immediately.

A variation of this theme is Chinese style Poisson Cru which differs from the Tahitian style with the addition of peanut oil, ginger and garlic in the lime juice.