

Stir Fried Fresh Albacore w/Tuna Citrus Leek Sauce

2 tablespoons olive oil
4 cups sliced leeks
½ cup dry white wine
1 orange, peeled and cut into sections
2 tablespoons orange concentrate from frozen orange juice, thawed
1 tablespoon lemon juice
2 tablespoons butter
Salt and pepper to taste
2 tablespoons olive oil
1 lb fresh Oregon Albacore Tuna, cut into stir-fry strips
1 teaspoon sesame oil
Salt and pepper to taste
2 tablespoons sesame seeds

Heat olive oil in frying pan. Stir-fry leeks. Add wine and cook until reduces. Add oranges, concentrate and lemon juice. Season with salt and pepper. Add butter and keep warm.
Heat olive oil in frying pan. Stir-fry Tuna. Add sesame oil, salt and pepper and sesame seeds.
Serve with leek sauce.
Serves 4

(Courtesy of Renata Stanko - Lebanon, OR)