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## Spicy Sweet Teriyaki Blackened Crane Bay® Katsu Hamachi Loins (Serves 4-6)

### Ingredients:

One piece of top back or belly portion of Crane Bay® Katsu Hamachi Loin.  
Depending on size of loin (ranging from 500g-800g), slice evenly 1/3" thick  
3oz portions, about 6-9 portions each loin.  
One bunch of green onions/scallions, thinly sliced  
Chili oil  
Sesame oil  
Light soy sauce

Agave nectar  
3TB Jalapenos, thinly bias sliced  
2 Persian cucumbers, julienned  
1 apple, julienned  
1 nectarine, julienned  
Zest of 3 lemons

### Preparation:

1) In a nonstick pan or skillet, cover pan with equal amounts of chili oil, sesame oil and soy sauce to make one even layer. Heat on high until soy sauce sizzles and pops. 2) Working in batches, carefully layer slices of Hamachi without any pieces overlapping onto the pan. 3) Sear one side for 90 seconds; add large pinch of green onions and jalapeno. Flip Hamachi and sear other side for another 90 seconds. 4) Splash agave over all pieces and remove from heat. 5) Take Hamachi slices out and rest on top of paper towel covered plate for 2 minutes. 6) Mix a handful of cucumber, apple and nectarine and place on plate - top with Hamachi slices. Drizzle with remaining liquid and green onions from pan. 7) Add lemon zest to finish garnish. 8) Repeat from step 1 with remaining pieces of Hamachi.

**Please contact your DNI Group representative today.**

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