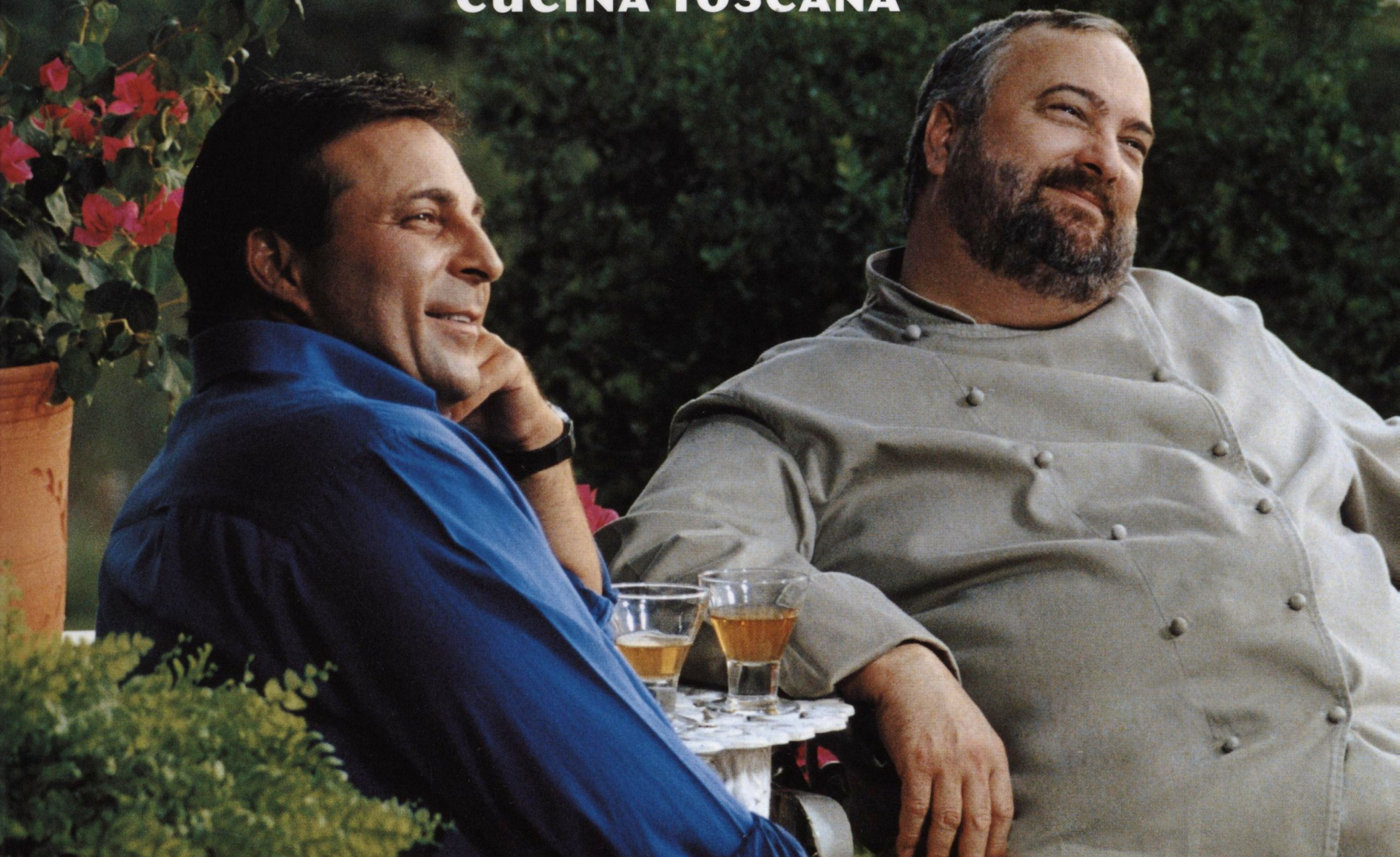


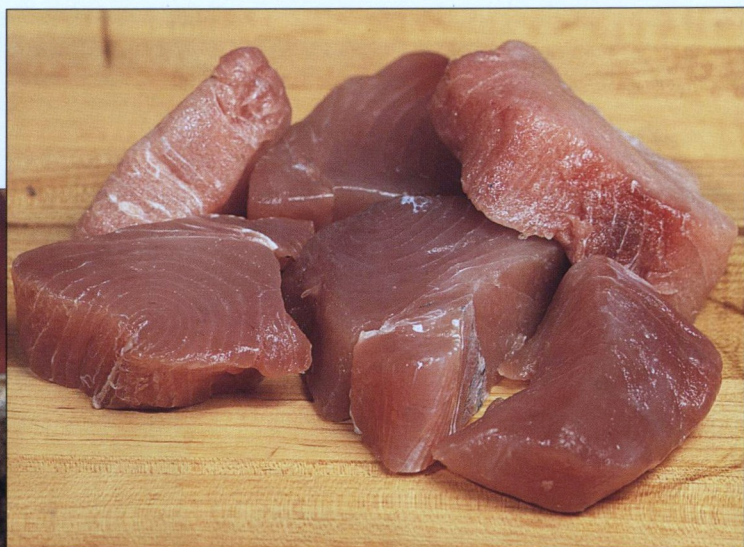
# CIAO **T**uscany

RECIPES FROM THE PBS SERIES  
**CUCINA TOSCANA**



**JOHNNY CARRABBA & DAMIAN MANDOLA**  
WITH JOHN DEMERS







## “Drunken Tuna”

### ❧ Tonno Ubriaco

Serves 6

1/2 cup extra-virgin olive oil  
2 medium red onions, thinly sliced  
1/2 teaspoon sugar  
2 cloves garlic, minced  
1 tablespoon chopped fresh Italian parsley  
6 tuna steaks, 8 - 10 ounces each  
1 teaspoon all-purpose flour  
1 cup Chianti  
Kosher salt  
Freshly ground black pepper

Johnny & Damian say . . .

**D:** *You have to feel sorry for this tuna. He wasn't a bad tuna. Always turned in his homework on time. Always nice to his dear old mother. And then, the first time this tuna wanders into a dark skillet in the bad part of town, he gets drunk on Chianti. And then, for the rest of his life, everybody knows him as Drunken Tuna.*

**J:** *It's a tough world, D. But I think even tough people are going to love this dish. The things those pan juices do when you add the caramelized onions and the rich red wine—all I can say is, “Wow!”*

**D:** *OK, so we won't feel sorry for this tuna. Or what's left of him. Which pretty soon, will be none.*

#### To Prepare

1. Heat half of the oil in a large skillet and sauté the onion with the sugar, slow-cooking for about 20 minutes or until onions are caramelized. Add garlic and Italian parsley; cook for 1 minute more. Remove the onions from the skillet.
2. Heat the remaining oil in the same skillet over medium-high heat. Season the tuna steaks with salt and pepper, and brown the steaks in batches, about 2 minutes per side. Transfer tuna to a platter.
3. Sprinkle the flour into the skillet and stir to thicken the pan juices. Stir in the wine along with the onions. Season to taste with salt and pepper. Add the tuna steaks, cover with sauce and cook 5 minutes more.

#### To Serve

Serve tuna steaks on warmed dinner plates, topped with “drunken” sauce.



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"[Johnny and Damian serve up]....hearty comfort foods, from soups to stews to creamy desserts. Throughout, the two big Sicilian boys from Texas provide straightforward and thorough directions."

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—*Central Market Foodie Magazine*

ISBN 978-1-931721-42-4 \$29.95



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Published by Bright Sky Press