

CHEF SARA RHODES

SESAME CRUSTED AHI TUNA WITH SESAME/GINGER DIPPING SAUCE

4 ahi tuna portions, about 5 oz. each
½ cup Toasted Sesame Ginger seasoning
blend
olive oil
½ cup low sodium soy sauce
¼ cup rice wine vinegar
2 Tbsp. green onion, finely chopped
2 medium cloves of garlic, finely chopped
1 tsp. Dijon mustard
1 Tbsp. honey
1 tsp. sesame oil

Whisk the soy sauce, rice wine vinegar, green onion, garlic, mustard, honey and sesame oil in a bowl. Set aside.

Wash and pat dry the tuna. Rub with the olive oil and coat both sides with the seasoning blend.

Heat a sauté pan on medium high heat. Add a little olive oil. Sear the tuna for about 3 to 4 minutes on each side. This is for rare but just warm in the middle.

Remove from pan and slice. Serve with the dipping sauce.

Wine Pairing: White Blend

