

Grilled Tuna with Spicy Hoisin Sauce

Ingredients

2 ahi tuna steaks
Sesame seeds
Olive oil
Black pepper
Sesame oil
Hoisin sauce
Soy sauce
Siracha sauce

Directions

Place tuna on cutting board or other flat surface and allow to come to room temperature. (approximately 15 minutes) Use a basting brush to lightly coat each steak in olive oil. Add a dab of sesame oil to the top of each steak. Once again, use the basting brush to coat the fish. Lightly cover the fish with black pepper. Add sesame seeds to fish and spread evenly on top. Once covered, gently press the sesame seeds into the fish so they remain on the fish while grilling. Turn over the steaks and add olive oil, sesame oil, black pepper and sesame seeds on the reverse side. Preheat grill to 375-400 degrees. Sear steaks on each side for 2 minutes. Remove from grill and rest for 10 minutes.

SAUCE: use 3 parts hoisin, 2 parts soy and 1 part siracha

Serve sauce with steaks.

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610-670-2500

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