



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Grilled Ahi Tuna with Spicy Soy Sauce

Makes 2 Servings Dinner or 4 Servings Appetizer



- 1 pound sushi grade Ahi Tuna Loin
- 1 tablespoon White Sesame Seeds
- 1 tablespoon Black Sesame Seeds
- 1 tablespoon Canola Oil
- 2 tablespoons Soy Sauce
- 1 teaspoon prepared Wasabi
- 1 teaspoon Sriracha®
- 1 teaspoon Honey
- 1 teaspoon Sesame Seed Oil
- 1 package frozen Edamame



Lightly coat tuna with oil and liberally season with Fish Rub. Completely coat the tuna with the black and white sesame seeds. Cover tuna with plastic wrap and keep in refrigerator for 30 minutes.

In a small bowl combine the soy sauce, wasabi, Sriracha®, honey, and sesame oil. Mix until combined then cover bowl with plastic wrap and keep in refrigerator for 30 minutes.

Prepare grill for direct high-heat...food is cooked directly over the heat source, gas or charcoal.

Cook the frozen edamame according to package directions. Steam or boil for 10 minutes.

Take the tuna out of the refrigerator and remove the plastic wrap. Cook on grill over direct high heat for 1 minute per side. This will produce perfect rare tuna still cold in the middle. Cut the tuna into 1/4 inch slices.

Serve immediately with the spicy soy sauce. Have a beer and edamame to calm the heat...Enjoy!

Click Here ➡ www.CabinChili.com

P.O. Box 51764 • Phoenix, AZ 85076 • (480) 299-9811