



Seared Ahi Tuna with Wasabi Gremolata

Ingredients:

Serves 2

2 Ahi Tuna Steaks, Roughly 1 Lb
1 Tbsp + 1 Tsp Big Easy Bourbon Molasses
1/4 Cup Canola Oil
1 Tbsp Sesame Seeds
1/3 Cup Panko Breadcrumbs
1 Tbsp Butter
1/4 Cup Wasabi Arugula, Chopped Finely
2 Tbsp Minced Lemon Zest

Sushi Rice

The first thing we want to make is the gremolata. Heat up a small sauté pan over medium heat and add 1 tbsp butter. Careful not to burn. Add the panko breadcrumbs and 1 tsp Big Easy Bourbon Molasses stirring constantly for about a minute until nice and golden brown. Now add the wasabi arugula and lemon zest, stir to combine and remove from heat and set aside.

Season the Ahi with 1 tbsp Big Easy Bourbon Molasses and sesame seeds on both sides.

To sear the Ahi I prefer to use a cast iron skillet. If you don't have one a large heavy bottom skillet will work. Heat on a medium-high burner with the canola oil until the oil is shimmering. Add the Ahi steaks and sear for about 2 minutes per side depending on the thickness and how well you want it cooked through. I love a light sear.

To serve slice the tuna thinly and place on top of the sushi rice and sprinkle with the gremolata.

I hope you enjoy as much as we did!