

Seared Hoison Tuna Steaks

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When I cooked Tuna rare for my mom she swore she would never eat it. But once she tried rare tuna steak she never wanted it any other way. When the tuna is rare it has so much more flavor and it incredibly tender. Serves 2.

Ingredients:

2 6-ounce tuna steaks, room temperature
1/4 cup hoisin sauce
2 teaspoons siracha hot sauce
1/2 cup sesame seeds
spray oil, as needed

Directions:

1. Heat an indoor grill or large skillet over high heat until very hot.
2. Meanwhile, combine the hoisin sauce and siracha in a small bowl.
3. Rub both sides of the steak with the hoisin mixture.
4. POur the sesame seeds onto a small plate and press the tuna into the seeds until they stick.
5. Spray the pan with the oil and then lay the tuna on the pan.
6. Cook until still rare, about 2 minutes on each side.
7. Serve while still hot but the center may just be room temperature.

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