

# Spicy Hoison Tuna Appetizer

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*This recipe is fast and easy to do but creates a complex and elegant dish that you friends are sure to appreciate. I even served it during a football game once! Serves 4 as an appetizer.*

## Ingredients:

1 6-ounce ahi tuna steak

For the Rub:

1 teaspoon tumeric

1 teaspoon salt

1 teaspoon garlic powder

1 teaspoon ground ginger

1/2 teaspoon cayenne

For the Sauce:

1 tablespoon soy sauce

2 tablespoons hoison sauce

1 tablespoon rice wine vinegar

1 teaspoon sesame oil

## Directions:

1. In a small bowl combine all of the rub ingredients. Mix to combine. Rub this mixture all over the tuna until it is completely coated. Set aside.
2. Heat and indoor grill until very hot. Spray with non-stick spray and place the tuna on it. Cook the tuna until it is cooked on the outside but still raw and red in the center, about 2 minutes on each side.
3. Meanwhile in a small bowl combine the sauce ingredients.
4. Cut the tuna into small pieces, about the size of dominoes, 1 inch long, 1 inch wide and 1/4 inch thick.
5. Layer them onto a plate and drizzle with the sauce. Serve with chopsticks.

*Author: Rachael Daylong*