

Ahi Tuna Sliders

Ingredients:

Ahi Tuna Slider

- 6 slider rolls
- 6 oz ahi tuna
- ½ cup of white and black sesame seeds mixed

Marinade

- ¼ c soy sauce
- 1 tablespoon sake
- 1 tablespoon honey
- 2 tablespoon sesame oil
- 1 tablespoon rice vinegar

Slaw

- ½ tablespoon rice vinegar
- ½ lime juice
- 1/3 cup carrots
- 1 ½ cups green cabbage
- ½ cup red cabbage
- 1 scallion chopped
- 1 tablespoon cilantro chopped

Avocado wasabi spread

- 1 avocado
- 1 tablespoon wasabi paste
- 3 tablespoons apple cider vinegar
- 1 teaspoon soy sauce
- 1 pinch of salt
- 1 pinch of pepper
- 1 pinch of sugar

Brown sugar pineapple

- 12 ea of ¼ size pieces of pineapple
- ½ cup dark brown sugar
- 1 tsp of chili flakes (optional)

Method:

Sliders

1. Oil your grates with grapeseed oil.
2. Turn on inferred sear zone and let it get hot for about 10 minutes. Tuna cooks fast so you are just looking for a quick sear. The sear zone helps you achieve a quick sear.
3. Cover your tuna in sesame seed mix. Sear on each side for 3 min. Set on a cutting board and let rest while you start assembling your slider.
4. Spread your avocado wasabi mix on both sides of your buns.
5. Slice your tuna into ¼ inch thick pieces and place on top of avocado spread. Top with a heaping mound of slaw and finish off with brown sugar pineapple.
6. You can serve with grilled purple Japanese sweet potato chips.

Avocado wasabi spread

1. Place tuna in marinade and let it sit for an hour. You can let it rest in the marinade as it comes down to room temperature.
2. Meanwhile place your cabbage, green onion, carrots and cilantro in a bowl. In a separate bowl whisk rice vinegar, lime juice and salt and pepper together and pour onto your slaw mix. Toss until combined.
3. For avocado spread, in a bowl, mash the avocado with the wasabi paste, vinegar, salt, sugar, and black pepper until it is smooth. Cover the bowl with plastic wrap, pressing the wrap down on the surface of the mixture. Refrigerate.

Brown sugar pineapple

1. Place on a greased disposable baking tray and turn on rotisserie/salamander burner.
2. Sprinkle brown sugar and chili flakes on pineapple
3. Place under heat for about 10 minutes or until sugar caramelizes.
4. Set aside for assembly.