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SMOKED PAN SEARED AHI TUNA

INGREDIENTS

SERVINGS: 2

½ - 1 teaspoon Pepper or Peppercorns**
½ - 1 teaspoon Coriander Seeds**
½ - 1 teaspoon Fennel Seeds**
½ - 1 teaspoon Toasted Sesame Seeds**
½ - 1 teaspoon Raw Black Sesame Seeds**
(2) 5-6 ounce Ahi Tuna Steaks***
11.8 ounce bottle Kikkoman Teriyaki Baste and Glaze
¼ cup Sweet Chilli Sauce
½ cup Mayonnaise
4-6 cups Tri-color cabbage blend

**Ingredients must be fresh. If you do not know how old the spices are, they are too old, replace with fresh spices.



***Pan seared Ahi Tuna is usually served rare. Smoked pan seared Ahi Tuna is usually served medium rare, so be sure to follow all food safety precautions.

CONTENTS SUBJECT TO CHANGE

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