

MORTON & BASSETT SPICES®

Sesame Crusted Grilled Tuna Steaks



- 4 small tuna steaks
- 1 teaspoon Morton & Bassett Ground Ginger
- ½ cup soy sauce
- 1½ tablespoon sesame oil
- ½ tablespoon rice vinegar
- 4 tablespoons Morton & Bassett Sesame Seed
- ½ teaspoon salt

In a medium bowl add ginger, soy sauce, sesame oil and rice vinegar. Whisk with a fork to combine thoroughly. Remove 2 tablespoons of the marinade and reserve for later before combining with the tuna.

Pour the remaining marinade into a large ziplock bag and add tuna steaks. Seal the bag removing as much air as possible and gently swish around the steaks so that they are well coated. Refrigerate for 15 minutes.

Preheat the grill to medium high. Mix the sesame seeds and salt in a shallow dish. Remove the tuna steaks from the bag and coat every side in the sesame seeds. Grill for about 6 minutes uncovered flipping halfway through. This will result in rare tuna, if you'd like them more well done, you can add a few minutes onto the cook time. Serve sliced and drizzled with the reserved marinade.



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