



Seared Tuna

NIBBLEDISH CONTRIBUTOR

Ingredients

Sushi grade Tuna steak

1/4 cup brown sugar

1/8 teaspoon cayenne

1/8 teaspoon ground cumin

1/8 teaspoon ground coriander seed

1/4 teaspoon kosher salt

Pickled ginger

wasabi

sweet thick soy sauce

Instructions

Combine the sugar with the spices and dry rub the tuna steak.

Lightly brush a saute pan with oil and get it smoking hot over high heat

Quickly sear both sides of the steak-leave the center rare.

Thinly slice the steak and serve with the ginger, wasabi, and soy.
