

VOO DOO Tuna



Ingredients:

4 6 oz Tuna fillets
As needed Blackening Seasoning

Soy Mustard

1/2 cup Dry mustard
1/2 cup Beer
1/2 cup Dijon mustard
1/4 cup Honey
3 oz Soy sauce

Black Peppercorn Butter

2 ea Clove shallots - chopped
1 tbl Coarse grind black pepper
1/4 cup White wine
3/4 lb Butter - room temperature
2 oz Cilantro, chopped
2 oz Basil, chopped
1 ct Clove garlic, chopped

Black Peppercorn Vinaigrette

1/2 cup Red wine
1/2 cup Red wine vinegar
1/4 cup Sugar
4 tbl Black Peppercorn Butter

Preparation:

For Soy Mustard:

Mix dry mustard and beer until dissolved. Add Dijon, honey and soy. Blend until smooth.

To Blacken Tuna:

Heat ungreased iron skillet on high heat. Lightly coat fillets with vegetable oil. Dredge in blackening seasoning. Sear fillets approximately three minutes per side until blackened.

Black Peppercorn Butter:

Add first three ingredients together and reduce until wine is evaporated. Cool at room temperature for 30 minutes. Then mix in next four ingredients.

Black Peppercorn Vinaigrette:

In sauté pan, dissolve sugar in red wine and wine vinegar and reduce by half. At low heat add 4 tablespoons of Black Peppercorn Butter and heat until reduced by one third.

Serve blackened tuna fillets over warm Black Peppercorn Vinaigrette. Top tuna with a zest of Soy Mustard.