

Seared Tuna with Mango Sauce

Will Norem, Sous Chef, Hallbrook County Club

Serves 10

Ingredients:

For the Tuna:

- 10 each 4oz pieces Ahi Tuna
- ¼ cup Black Peppercorns
- ¼ cup Coriander Seed
- Kosher Salt to taste

For the Mango Sauce:

- 3 Mangos fresh
- 4 oz Mayonnaise
- 2 oz Dark Rum

Method:

Prior to cooking the tuna, prepare the mango sauce. Peel, seed and rough chop the mangos. Place in a food processor and puree. Add mayonnaise and rum, blend to smooth consistency. Encrust the tuna steaks with the peppercorns and seeds. Season with salt. Heat an iron skillet or griddle to very hot. Working quickly, place tuna steaks on heat surface and sear for approximately 1 minute on each side. Resulting tuna steaks should be rare to medium-rare.

To accompany this dish you may want to try:

Bay Scallop Ceviche

Ingredients:

- 20 oz Fresh Bay Scallops
- 1 Red Bell Pepper, julienne
- 1 Yellow Bell Pepper, julienne
- 1 Red Onion, julienne
- 2 Tomatoes, julienne
- 3 Limes, juice
- 1 Lemon, juice
- 1 Orange, juice
- 1 tsp. Mixed Citrus Zest
- ½ cup Cilantro, chopped
- Kosher Salt to taste
- Freshly Ground Pepper

Method:

In a S/S bowl, mixed scallops, juices, zests, salt and pepper. Chill for 1 hour. Add rest of ingredients and toss. Chill for an additional hour.