

Seared Ahi Tuna Steaks



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Ingredients

10 ounces ahi tuna steaks, 2 steaks, 5 ounces each
1 teaspoon kosher salt
 $\frac{1}{4}$ teaspoon cayenne pepper
 $\frac{1}{2}$ tablespoon butter
2 tablespoons olive oil
1 teaspoon whole peppercorns

Method

1. Season the tuna steaks with salt and cayenne pepper.
2. Melt the butter with the olive oil in a skillet over medium-high heat. Cook the peppercorns in the mixture until they soften and pop, about 5 minutes. Gently place the seasoned tuna in the skillet and cook to desired doneness, 1 1/2 minutes per side for rare.

Notes

Be sure to use kosher salt, not table salt!

Source: All Recipes.com (2 servings)