

Islander Ginger Beer Glazed Tuna Burger

- 1½ pounds tuna steaks
- 1-2 (¼ inch) slices fresh organic ginger root, minced
- 2 tsp toasted sesame oil
- Sea salt and fresh ground black pepper to taste
- ¼ tsp fresh ground coriander seed
- ½ bottle Islander Ginger Beer



Cut the tuna into 1-inch cubes. Add half to the bowl of a food processor and pulse until finely chopped; being careful not to over process it. Fold the minced ginger, green onion, and sesame oil into the tuna, and season with salt, pepper and coriander. Form into four patties. Once patties are shaped, cover with plastic wrap, and refrigerate for about 20 minutes to firm them up.

Heat the olive oil in a nonstick pan over medium heat. Add the burgers to the hot pan and cook for just 3 minutes on each side. Remove burger from pan. Deglaze the pan with ½ bottle of Islander Ginger Beer; cook until the beer becomes a glaze in the pan and then drizzle the glaze over cooked tuna burgers

Serve as a burger on a toasted bun or on a bed of lettuce topped with Islander Ginger Beer Brussels Sprout Slaw.



*Recipe by Culinary Expert, Heidi Billotto:
HeidiBillottoFood.com*

*Read more about Islander Ginger Beer at
CharlotteLivingMagazine.com*