



**GRILL-SEARED SUSHI-QUALITY TUNA WITH SOY, WASABI,  
AND PICKLED GINGER (Original & Pepper Blend Seasoning)**

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- 4, 8-ounce tuna steaks, 3 inches thick
- 4 tablespoons sesame oil
- salt and Cattle Boyz Pepper Blend Seasoning
- ¾ cup pickled ginger
- 6 tablespoons wasabi powder, mixed with water to the consistency of wet sand
- 12 tablespoons Cattle Boyz Original BBQ Sauce

Brush the tuna steaks lightly with the sesame oil and season with salt and Pepper Blend to taste. Over high heat, place the steaks on the grill and cook 4 to 5 minutes on the top and bottom sides, or until a dark brown crispy skin has been formed. Now cook the steaks for 2 to 3 minutes on each edge, trying to achieve the same dark brown crispy effect. Remove the steaks from the grill, and serve with ginger, wasabi, and Original BBQ Sauce.  
Serves 4