



ANGER'S Hot-Headed Tuna

It's exploding with flavor—those Sichuan peppercorns have the same fiery spirit that fuels Anger.

INGREDIENTS (serves 4)

Peppercorn Crust

- 2 tbsp. Sichuan peppercorns
- 1 tsp. turbinado sugar or raw sugar
- 1 orange, zested & juiced
- 1 lemon, zested & juiced
- 1 lime, zested & juiced
- 1/2 tsp. coarse salt

Crusted Tuna

- 4 (6-ounce) tuna loin steaks
- 2 tbsp. canola oil, divided
- Citrus-Sichuan Peppercorn Crust
- Fresh cilantro for garnish, optional

INSTRUCTIONS

Peppercorn Crust

1. Pulse-grind Sichuan peppercorns in a small grinder until coarse ground. Add turbinado or raw sugar, pulse to blend and slightly grind.
2. Combine zests of orange, lemon, and lime in small mixing bowl.
3. Add ground Sichuan peppercorn-sugar mixture to zest. Add coarse salt and blend well. Set aside.

Crusted Tuna

1. Place large non-stick saute pan over high heat. While pan is heating, lightly coat tuna steaks with 1 tbsp. canola oil and lightly dust evenly with prepared citrus-Sichuan peppercorn crust. Do not overcoat.
2. Add 1 tbsp. canola oil to pan and immediately add tuna steaks. Cook evenly on both sides to create a well-caramelized crust, about 2-3 minutes, watching carefully to avoid burning. Remove from pan and transfer to small sheet pan to rest. Tuna is best done rare to medium-rare. For more well-done, finish off in a 375°F oven.
3. Slice tuna steaks on bias.
4. Garnish with cilantro as desired. Serve immediately.

