

## Tuna Burgers

**Yield: 2 Servings**

### Ingredients

- ¾ pound prime tuna steaks, finely chopped
- 2 tablespoons Dijon mustard
- ½ teaspoon freshly-grated ginger
- 1 teaspoon chopped green onions
- 1 tablespoon soy sauce
- Freshly-grated pepper
- 1 tablespoon olive oil
- 2 challah hamburger buns or other egg bread rolls
- Sesame oil
- 1 teaspoon honey
- 8 thin slices cucumber
- 2 tablespoons radish or bean sprouts

### Directions

Combine tuna, 1 tablespoon mustard, ginger, green onions, soy sauce and pepper to taste. Form into two 3/4-inch thick patties. Heat oil in a skillet until hot, carefully add tuna patties and sear for four minutes. Meanwhile, split rolls in half and drizzle cut sides with some sesame oil. Whisk together remaining tablespoon mustard with honey. Flip patties and continue to cook five minutes. Place rolls, cut side down, on coolest part of grill to toast. During last minute of cooking baste patties with honey mustard mixture. Assemble patties on toasted rolls; top each with cucumber and sprouts. Serve with top of roll askew to see presentation.

(Recipe courtesy Emeril Lagasse, Emeril's Food of Love Productions, 2006)