
Pepper Crusted Ahi Tuna with Mustard Butter Sauce

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

4 eight ounce Ahi Tuna Steaks
Freshly Cracked Black Peppercorns
pinch Salt
1/4 cup Olive Oil
1 pound Unsalted Butter
1/2 cup White Wine
1 cup Heavy cream
1/4 cup Dijon mustard

Prepare the tuna steaks by dredging them in freshly cracked pepper.

Heat skillet or pan. Add olive oil. Sear tuna.

To prepare sauce. Simmer white wine in a small sauce pan. When reduced by half add heavy cream. When reduced by half again, slowly add butter, whisking continually until all the butter pieces are melted. Let stand to cool slightly and whisk in the mustard.

Seafood Entrees