



## Entree

Something special - but not too fussy- from Chef and Proprietor Barry Barbe of [129- 1/2](#) & [El Gato Azul](#)

### Seared Ahi Tuna Burger

Sashimi Grade Ahi Tuna mixed with Capers, Parsley, Cilantro, Onions and roasted Bell Peppers - Griddle Cooked, and served on a Toasted Kaiser with a Citrus Aioli -

Now - here is how you can make it at home:

1 # Fresh Ahi Tuna (you can use albacore, but the burger will be a bit stronger flavor, you really want to keep this as lite as possible)

Cut into large pieces and pulse in Food Processor until the texture of ground beef -but not pureed.

Now in a Stainless Steel Bowl, combine

1/4 C Diced Red or Yellow Onion (fine dice)

1/4 C Diced Roasted Red Bell Peppers

Salt and Pepper

Zest of (1) Lemon and (1) Lime

1 T Chopped Capers

1 T Dijon Mustard

1/2 T Chopped Parsley

1/2 T Chopped Cilantro (optional)

Combine all together and form into 4 - 5 oz patties

You could cook on a char grill if you like, but I found that the texture and flavor is lighter and more distant on a flat top grill or fry pan.

Served with Pickled Ginger, Citrus Mayo, or other light condiment.

Other things to consider would be adding a bit of Sesame Oil to the mixture - again, I just liked it nice and fresh tasting without getting too heavy.

Enjoy! – Barry