

Featuring Tennessee Gourmet® Products

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Sensual Ahi

Yellowfin Tuna

1 pound of tuna, cut into 2-inch strips	2 Tbsp. peanut oil
½ cup Tennessee Gourmet® Sensual Salad Dressing Plus	2 Tbsp. unsalted butter

Mustard Sauce

1 Tbsp. minced shallots	2 Tbsp. lemon juice
6 Tbsp. butter, divided	1 Tbsp. dry mustard powder
¼ dry white wine	3 Tbsp. whipping cream

Tuna

Place the tuna and Salad Dressing in a re-sealable bag and refrigerate for 30 minutes.

Mustard Sauce

Heat a sauté pan and sweat shallots in a little butter. Deglaze the pan with white wine and lemon juice. Reduce by $\frac{2}{3}$ add mustard and whisk. Add whipping cream, whisk again and reduce by $\frac{1}{4}$. Remove from heat and whisk in the remaining butter.

Remove tuna from plastic bag and discard the Salad Dressing. Heat a sauté pan until smoking hot. Add peanut oil and butter. Sear tuna on all sides for 1 minute. Remove from pan and serve with mustard sauce.