



LOUISIANA
+ COASTAL COOKING +

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Tuna Sliders

Chef Ryan Gaudet

Spahr's Seafood

For the tuna patties:

- 1 lb tuna, minced
- 1 Tbsp ginger, fresh, grated
- 1 Tbsp garlic, chopped
- 1 jalapeno pepper, minced
- 1 tsp sugar
- 1 oz fish sauce
- 2 Tbsp cilantro, chopped
- ½ Tbsp sesame oil

Peel and grate ginger.

Place all ingredients except tuna in food processor and pulse until well blended.

Mix minced tuna with about 4 Tbsp of the ginger/seasoning puree.

Portion seasoned tuna into 1 oz patties.

For the salad:

- 3-4 slices red onion
- 10-12 pieces cucumber
- 2 cups rice vinegar
- 8 tsp salt
- 8 Tbsp sugar

Bring vinegar, salt, and sugar to a boil. Pour over red onions and cucumbers.

Allow to come to room temperature, then store cold.



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Lemon Ginger Aioli

2 cups mayonnaise

2 tsp ginger, fresh, grated

2 Tbsp soy sauce

1 lemon, zest & juice

2 Tbsp green onion

1 tsp black pepper

Combine all ingredients, mix well then store in a plastic container or bowl.

Sear tuna patties on a hot grill for about 1 minute each side or cook to your preference.

Toast slider buns in a toaster or on hot grill.

Spread some aioli on the top bun, dress with onions and cucumbers

Place grilled tuna patty on bun, close and enjoy!