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STORE HOURS: Monday – Saturday 10 am – 7 pm, Closed Sundays
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*Recipes excerpted from **Burger Bar** by Hubert Keller with Penelope Wisner. Published by John Wiley & Sons, Hoboken, NJ. Copyright 2009. Reprinted with permission of the publisher. All rights reserved.*

When the substantial, meaty texture of ahi tuna meets fresh ginger and toasted sesame oil, the result is a succulent, aromatic burger. Sesame vinaigrette flavors the patties themselves as well as the accompanying spinach salad. Build your own: You can also use yellowfin tuna instead of the ahi suggested here. It will be a lighter color but tastes great. You can use the vinaigrette for other green vegetables, such as broccoli and green beans, and serve them as room-temperature salads.

Seared Tuna Burger (Serves 4)

Sesame Vinaigrette

1 garlic clove
1 slice peeled ginger, cut 1/2 inch thick
¼ cup mayonnaise
2 tablespoons toasted sesame oil
1 tablespoon freshly squeezed lime juice
1 tablespoon soy sauce
1 tablespoon unseasoned rice vinegar or cider vinegar

Tuna Burgers

1 large shallot
1-3/4 pounds ahi tuna, very cold and cut into 1-inch cubes
2 tablespoons chopped fresh cilantro
2 tablespoons Sesame Vinaigrette (see above)
Salt and freshly ground black pepper
2 tablespoons olive oil, plus more for brushing
4 sesame seed buns
4 handfuls baby spinach

To make the vinaigrette: Put the garlic and ginger in the bowl of a food processor and process until finely chopped. Add the mayonnaise, sesame oil, lime juice, soy sauce, and vinegar and process until well blended. Scrape the vinaigrette into a bowl and set aside until needed. Makes about 1/2 cup.

To make the burgers: In the same work bowl of the food processor, process the shallot until finely chopped. Add the fish and pulse until roughly chopped.

Scrape the fish into a large bowl and add the cilantro, the 2 tablespoons of vinaigrette, and 1-1/2 teaspoons of pepper. Gently knead the ingredients together until evenly mixed. Using your hands, shape the fish into 4 evenly sized burgers about 1 inch thick. Cover and refrigerate for at least 30 minutes or as long as several hours to allow the flavors to develop.



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Seared Tuna Burger, (continued)

When ready to cook, heat 2 tablespoons of the olive oil in a large skillet or grill pan over medium-high heat until very hot, or build a medium-hot fire in a barbecue. Brush the burgers on both sides with olive oil and season well with salt and pepper.

Cook the burgers, turning once or twice, until golden brown on both sides, about 5 minutes. Take care not to overcook them. They should be rare to medium-rare. To grill the burgers, oil the rack, and cook the burgers, covered, about 5 minutes, turning once.

As the burgers cook, toast the buns in a toaster oven or under the broiler, about 5 inches from the heat, until lightly toasted. Or toast them on the outer perimeter of the grill rack.

To build the burgers, in a medium bowl, toss the spinach with half the reserved vinaigrette. Divide the spinach among the bun bottoms. Top with a burger and then spoon a little more vinaigrette on top. Cover with the tops of the buns and serve immediately.