



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Ahi Tuna with Middle Eastern Sumac Seasoning

We have a fabulous farmers market in Stockton NJ every Friday, Saturday, and Sunday and we love finding the freshest vegetables, crusty breads, and something new every weekend.

Our newest discoveries are Za'atar and Sumac, spices that come from the Middle East. Sumac has a wonderful lemony flavor which tastes great with Tuna. Za'atar is a blend of wild thyme, sesame seeds, and various other things (depending on who makes it up for you.) We have been enjoying them both sprinkled in extra virgin olive oil with crusty artisan breads.

Ingredients:

Ahi Tuna Steaks (we buy them frozen and thaw right before we prepare)

2 Tablespoons Olive Oil

1-2 Tablespoons of Sumac

Directions:

Heat olive oil in a cast iron skillet over high heat to just below smoking temperature. Rinse tuna steaks, pat dry with paper towel. Sprinkle Sumac on a plate and press tuna into sumac to coat the surfaces. Place in skillet and sear, flipping over and cooking only as much as you like, taking care not to over-cook the tuna. We like ours on the rare side, so it is moist and flavorful.

Enjoy with friends with the freshest greens you can find!

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes