

Tuna Burgers with Pepperoncini and Basil

Serves 2

4 slices rye bread
3 tablespoons butter
1 /2 cup mayonnaise
4 large pepperoncini, 2 chopped – 2 left whole
10 large basil leaves, 6 chopped – 4 left whole
2 tablespoons capers
8 ounces fresh tuna, diced
4 ounces smoked tuna, diced
salt and pepper to taste
flour for dredging
2 eggs, lightly beaten
1 cup panko breadcrumbs
3 tablespoons vegetable oil
juice and zest of 1 lemon

Toast slices of rye bread in a pan with butter until golden brown, reserve. In a medium bowl, combine the mayonnaise, chopped pepperoncini, chopped basil and capers. Reserve half and add both tunas to the remaining half. Season tuna mixture with salt and pepper and divide into 2 “burgers”. Dredge each burger in flour and then dip in egg. Finally coat well with panko breadcrumbs.

Heat a large sauté pan over medium-high heat. When oil is hot, add tuna burgers to the pan and pan fry about 2 minutes per side, or until golden brown but still slightly rare in center. Drain on paper towels. Meanwhile, stir juice and zest of lemon into the remaining mayonnaise mixture and spread on 2 bread slices. Place tuna burgers on top of bread and spread remaining mayonnaise sauce on top of tuna. Place 2 basil leaves on top of tuna and top with remaining bread slices. Spear each remaining pepperoncini with a toothpick and insert one into each sandwich to secure. Serve.