



Seattle Seahawks Grilled Tuna Sandwiches with Chipotle Mayo

From Dr. BBQ's The NFL Gameday Cookbook.

Ingredients

Rub

1 tablespoon sesame seeds
1 tablespoon good-quality chili powder
1 teaspoon salt

4 four-ounce tuna steaks
4 hamburger buns

Chipotle Mayo

1 cup mayonnaise
3 tablespoons Tabasco Chipotle Sauce

4 leaves lettuce
4 slices onion
4 slices tomato

Instructions

Set the EGG for direct cooking (no convEGGtor) at 550°F/288°C.

In a small bowl, combine the rub ingredients and mix well. Sprinkle the rub evenly on both sides of the tuna steaks.

Place the tuna on the EGG for 1 ½ to 2 minutes, then flip and cook for the same amount on the other side. Most of the tuna should still be red when cut. Remove it to a plate to rest.

Quickly toast the buns on the EGG.

In a small bowl, mix together the mayonnaise with the Tabasco. Spread a thin layer on the top and bottom buns. Put a lettuce leaf on each bun bottom and top with a tuna steak, a slice of onion, a slice of tomato, and the top of the bun.

Makes 4 sandwiches