

Easy Asian Smoked Tuna



Ingredients:

Tuna loin (or steak)

Furikake (Japanese blend seasoning)

Jackie's Jam Blood Orange Marmalade

Instructions:

Preheat smoker to 175

Spread 1 Tbsp. marmalade on each tuna loin

Season liberally with Furikake seasoning

Place loins on the smoker grate allowing space inbetween for good airflow

Smoke the tuna loins until they reach an internal temperature of 140 (about 2 hours)

Note: Do NOT overcook or they will become dry; it is better to under cook tuna – sushi style – than to overcook.

Jackie's Jams