TUNA CROQUETTES BY ALTON BROWN WITH @BIGLEAGUEFOODIE YUZU TARTAR SAUCE

INGREDIENTS

YUZU TARTAR SAUCE:
- 1/3 CUP OF MAYONNAISE
- TRADER JOE’S YUZU HOT SAUCE
- LARGE PINCH OF DILL, FRESH OR DRIED
- 1 DILL PICKLE SPEAR FINELY CHOPPED

TUNA CROQUETTES:
- 1 (7 OZ) POUCH ALBACORE TUNA, DRAINED WELL AND SHREDDED BY HAND
- 1/2 TSP KOSHER SAL
- 1/4 TSP FRESHLY GROUND BLACK PEPPER
- 3/4 CUP PANKO BREAD CRUMBS, DIVIDED
- OLIVE OIL, FOR SAUTÉING
- 2 GREEN ONIONS, CHOPPED FINE
- 2 TSP DIJON MUSTARD
- 2 LARGE EGGS, BEATEN
- 1 TSP FRESHLY SQUEEZED LEMON JUICE

DIRECTIONS

TUNA CROQUETTES

1. Place the tuna, onions, mustard, eggs, lemon juice, salt, pepper and 1/4 cup of the bread crumbs into a medium mixing bowl and stir to combine.

2. Divide the mixture into 8 rounds and set aside on a parchment lined half sheet pan. Allow to rest for 15 minutes. Place the remaining bread crumbs into a pie plate.

3. One at a time, coat each round in the panko on all sides.

4. Heat enough olive oil to cover the bottom of a 12-inch sauté pan over medium heat until shimmering. Add the croquettes and cook for 2 to 3 minutes on each side or until golden brown. Remove to a cooling rack set over a half sheet pan lined with paper towels. Allow to cool for 2 to 3 minutes before serving.

YUZU TARTAR SAUCE

1. Mix all ingredients together in a serving bowl with the exception of the Yuzu hot sauce.

2. Add Trader Joe’s Yuzu hot sauce little by little at the end and taste until you have desired consistency and level of heat. The sauce is a bit spicy. I like about 2-3 tablespoons of this magical sauce.