Seared Sesame Tuna

4 tuna steaks, 1-inch thick
1/3 cup miso paste
1/2 cup sesame seeds
1 tablespoon canola oil
Pickled ginger, if desired

1. Heat Memphis Grill to 600°
2. Rub miso to fully cover tuna
3. Pat on sesame seeds to cover
4. Place cast iron skillet on grate and heat for 10 minutes. Add canola oil
5. Place tuna in hot skillet and sear for 1 1/2 minutes on each side
6. Remove tuna to platter. Let stand 5-10 minutes before carving
7. Serve with pickled ginger, if desired

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