

## Habitat for Humanity (Newport)

2014 fifth place amateur winner  
Greater Albacore Tuna BBQ Championship

### Cajun Tuna

tuna steaks  
blackened spice (Cajun Seasoning recipe below)  
olive oil  
sweet chili sauce  
curry powder

#### Cajun Seasoning

|           |                           |
|-----------|---------------------------|
| 2 tbsp.   | onion powder              |
| 2 tbsp.   | garlic powder             |
| 2 tbsp.   | dried oregano             |
| 2 tbsp.   | dried basil               |
| 1 tbsp.   | dried thyme               |
| 1 tbsp.   | fresh ground black pepper |
| 1 tbsp.   | white pepper              |
| 3 tsp.    | cayenne pepper            |
| 5 tbsp.   | paprika                   |
| 4-5 tbsp. | Seasoning Salt            |

#### Seasoning Directions:

Mix all ingredients in a jar. Store in refrigerator to keep spices fresh. Shake before using. 18 to 20 servings.

#### Fish Directions:

Put sweet chili sauce in a pan on the grill to warm. Generously coat tuna steaks with Cajun seasoning. Wipe grill with olive oil. Grill tuna steaks until they are to your preferred temperature. Cover cooked tuna steak with sweet chili sauce and flavor to taste with curry powder. You have the option of adding 1 oz curry powder to 2 cups of sweet chili sauce directly.