

Team Sybaris (Sybaris Bistro, Albany)

**2014 fifth place professional winner
Great Albacore Tuna BBQ Championship**

TNT B.L.T Bahn Mi

1 loaf French bread, split open (18 inch)
1 lb albacore tuna, sliced thin
Sheet of kombu seaweed
Melted bacon fat
Pickles of your choice (we use pickled green tomatoes, cucumbers & carrots)
1/2 cup mayonnaise
1 Tbs habenero smelt roe (sushi bars can get this for you)
Cilantro
Hot sauce

Fire up your grill. Place albacore on kombu to lightly cure for one hour. Mix mayonnaise and smelt roe. Brush fish with bacon fat and grill very lightly. Spread mayo mixture on the bread; lay the fish and pickles on the bread, then the cilantro on top. Serve. Guests can add hot sauce to their taste. Serves four.