

# FURIKAKE TUNA BURGERS

## INGREDIENTS

### 1st stage:

1 can tuna  
2 tablespoon **Takaka Hon Mirin**  
1 tablespoon **Shoyu Yamasa**

### 2nd stage:

2 tablespoons **Panko**  
**breadcrumbs**  
2 tablespoons **Furikake**  
1 egg  
1 stalk green onion chopped  
(optional)  
cooking oil

### 3rd stage:

Corn starch or potato starch  
More cooking oil

## INSTRUCTIONS

Drain tuna and place in a hot non-stick skillet with the **Takaka Hon Mirin** and **Shoyu Yamasa**. Stir constantly on high heat to break apart the tuna while allowing it to absorb the liquids.

When all the liquid has evaporated and the tuna broken down, allow to cool in another container.

Add light covering of oil to clean skillet. When tuna is cool enough to handle add the remaining 2nd stage ingredients and mix well.

Shape into small burgers; add to the skillet and cover.

Cover pan to keep them from drying out. Check for browning every few minutes. Flip them over when ready. When cooked, set aside.

Next, clean and prep the pan once again for frying. This time add a depth of a quarter inch of oil to the pan.

Clean pan and add a good covering of oil for frying. Coat each patty in cornstarch.

Place patties in the pan (they should sizzle) and cook until golden.

Allow to cool and then pack in the **Furikake** to the burgers.

