

## **Tuna Asparagus Panini With Viognier Tarragon Sauce**

**Prep Time** - 15 minutes

**Cook Time** - 30 - 35 minutes

**Total** - 45 - 50 minutes

**Serving Size** - 2 sandwiches

### **Ingredients For Viognier Tarragon Sauce**

- 1/2 cup mayonnaise
- 1 teaspoon sweet relish
- 1 tablespoon White Knight viognier (or other dry white wine)
- 1 teaspoon dried tarragon
- 1 1/4 teaspoon fresh Meyer lemon juice
- pinch of pepper

### **Ingredients For Panini**

- 1/2 tablespoon olive oil
- 1/2 pound Sushi grade tuna
- salt and pepper to taste
- 10 asparagus spears, blanched for 2 minutes, then placed into ice water to cool and retain bright green color
- .25 lb. of Landana Asparagus Gouda (or other melting cheese if you can't find this one)

- 4 slices sour dough bread (find this in the deli section, pre-sliced)
- About 1 to 1 1/2 tablespoons butter (I melt half in the pan and brown one side, then while it's cooking spread the rest on the other side and flip)

### **Directions For Viognier Tarragon Sauce**

1. Whisk all ingredients into a bowl.
2. Set aside.

### **Directions For Panini**

1. Heat oil in a skillet over medium heat.
2. Cook tuna approximately 3 to 5 minutes on each side, depending on thickness and how you like your tuna.
3. Fork into large pieces.
4. While tuna is in the pan, blanch asparagus for 2 minutes. Then place into cold water. Drain before placing onto sandwich. Cut to fit the length of the bread. The ends make great snacks :)
5. When tuna is done, slice and divide cheese between all 4 pieces of bread. This becomes the glue that holds everything in place when it melts.
6. Place tuna onto one side of bread.
7. Set asparagus spears over tuna.
8. Heat skillet over medium low heat and melt half of the butter. Carefully close the sandwiches. Brown on one side until golden and crispy, approximately 5 to 10 minutes. Spread the rest of the butter on the top side, flip, and brown for about 5 to 10 more minutes, until golden and the cheese has melted.
9. Remove sandwich from pan and cut in half.

10. Spoon some sauce into a bowl and dip away. You get a nice dollop of deliciousness in every bite! If you have any sauce left over, it's also fantastic on fried seafood like crab cakes, shrimp, and scallops.

Store leftovers in the refrigerator for only 3 to 4 days. To reheat sandwich, preheat oven to 350. Lay sandwich open faced on a sheet pan. Top with foil. Heat for 15 minutes. Then remove foil, close sandwich, and heat for another 15 minutes, or until hot, turning half way through. It may not be as crispy as when it's first prepared, but better than reheating in the microwave.