

TUNA STEAKS GLAZED WITH GINGER, LIME, & SOY

Yield: Makes 4 servings

INGREDIENTS

4 tuna steaks, 1 inch thick
2 tbsp. lime juice
1 1/2 tbsp. soy sauce
2 garlic cloves, crushed
2 tsp. ginger, grated
1 1/2 tsp. sesame oil
1 tsp. chili pepper, minced
1 tsp. sugar

PREPARATION

Whisk all ingredients but tuna steaks in a small bowl. Pour marinade over fish and turn to coat. Cover and let marinade for 30 min. at room temperature, or 1 hr. in the refrigerator, turning fish over once or twice and spooning marinade over.

Preheat broiler. Broil fish 4 inches from heat source until glazed and golden, basting twice with marinade, approx. 3 min. Carefully turn fish over. Broil until glazed and just cooked. Transfer to plate and spoon juice over top.

