

fresh fish markets



*featured recipe!*

## Honey Lime-Glazed Grilled Tuna

Serves 4

### Ingredients

4 (6-ounce) tuna steaks

2 medium limes, juiced

1/4 cup olive oil

2 tablespoons rice vinegar

2 clove garlic, crushed and minced

1 tablespoon grated fresh ginger

Kosher salt, to taste

Freshly ground black pepper, to taste

1/4 cup honey

### Directions:

In a bowl, whisk together the lime juice, olive oil, rice vinegar, garlic, and ginger.

Lay the tuna steaks on a plate, season with salt and freshly ground black pepper to taste, and spoon over half of the glaze, turning to coat evenly.

Let the tuna steaks marinate for 30 minutes in the refrigerator.

Add the honey to the remaining half of the glaze and mix well.

Heat an outdoor grill on high or make a hot fire in a charcoal grill.

When the grates are hot, lightly oil them and place tuna steaks on the grill. Cook for about 2 minutes and turn them over, brushing the glaze over the cooked side. Grill 2 minutes more for medium-rare to medium.

When the fish is cooked, transfer it to a plate and, using a clean brush, spread the honey-lime glaze over the other side of the tuna.

Serve immediately with any remaining glaze.