
Honey Lime Glazed Grilled Ahi Tuna Fillets

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

2 limes, juiced
1/4 cup olive oil
2 tablespoons rice vinegar
2 cloves garlic, crushed and minced
1 tablespoon fresh ginger, grated
4 (6 ounce) Ahi tuna fillets
salt, to taste
fresh ground black pepper, to taste
1/4 cup honey
vegetable oil, as needed for grill

In a bowl, whisk together the lime juice, olive oil, rice vinegar, garlic and ginger. Lay the tuna fillets on a plate, season with salt and fresh ground black pepper to taste. Cover tuna with half of the glaze, turning to coat evenly. Let 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 medium-high. When the grates are hot, lightly oil and place tuna fillets on grill. Cook for about 2 minutes, and turn over, brushing the glaze over the cooked side. Grill an additional 2 minutes for medium-rare to medium. When fish is cooked, transfer to a plate and brush the honey lime glaze over the other side of fillet.

Serve immediately with any remaining glaze. Enjoy with a nice glass of Pinot Noir!

Seafood Entrees