

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Beer & Orange Tuna Steaks

Beer is a great material for marinating fish or steaks. It goes surprisingly well with citrus flavors too. This is a great summer grill-out dish...

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| <i>2 large nectarines</i> | <i>¼ cup orange juice</i> |
| <i>3 Tbsp diced red onion</i> | <i>2 Tbsp lemon juice</i> |
| <i>2 jalapeño peppers, diced</i> | <i>1 Tbsp light soy sauce</i> |
| <i>2 Tbsp fresh chopped cilantro leaves</i> | <i>2 Tbsp grated ginger</i> |
| <i>juice of 1 lime</i> | <i>1 Tbsp minced garlic</i> |
| <i>salt and pepper, to taste</i> | <i>2 Tbsp light brown sugar</i> |
| <i>½ cup beer</i> | <i>4 tuna steaks, ¾ inch thick (6-8 oz ea.)</i> |
| <i>⅓ cup sliced green onions</i> | |

Peel, pit and chop the nectarines. Combine with onion, peppers, cilantro, lime juice and seasonings in a medium bowl. Stir together, then cover and refrigerate for a couple of hours.

Combine beer, onions, orange and lemon juices, soy sauce, ginger, garlic and brown sugar in a medium mixing bowl. Place tuna steaks in a glass dish and pour marinade over. Turn fish to coat, then refrigerate for 30 minutes to an hour. Turn the fish every so often to renew marinade.

Prepare the grill for direct, medium-high heat. Remove tuna from marinade (discard marinade) and place on oiled grill grate. Sear for 3-4 minutes per side, turning once. Transfer to serving plates and top with salsa. If there's any beer left, serve with that. Otherwise, you need to make a quick trip to the quickie mart...

Yield: Four servings

Preparation time: 15 minutes, plus refrigeration time

Cooking time: 10 minutes

