



From Our Boats To Your Table!

Charbroiled Tuna with Spicy Pepper Sauce

Serves 4

Ingredients

- 2 red bell peppers, roasted and chopped
- 3 cloves garlic, chopped
- 2 tbsp. chipotle pepper, chopped
- 1 tbsp. cumin seed, toasted
- juice of 1 lemon
- 2 tbsp. apple cider vinegar
- 1 1/2 cup extra virgin olive oil
- 1 tbsp. fresh chopped parsley
- 1 tbsp. fresh rosemary, chopped
- salt and pepper to taste
- 4 6 oz. fillets albacore tuna or yellow fin

Directions

In a food processor, combine the roasted red bell pepper, garlic, chipotle pepper, cumin seed, lemon juice, and apple cider vinegar until smooth. Slowly add the olive oil to the mixture to fully emulsify it. Add the parsley and the rosemary and adjust the taste with salt and pepper.

Place the tuna in a shallow pan. Divide the sauce mixture in half. Coat the tuna in 1/2 of sauce and place in the refrigerator to marinate for 30 minutes. Reserve the other half of the sauce at room temperature.

Grill the tuna over medium heat, basting with marinade, for 2-3 minutes. Be careful basting as the oil in the marinade could cause flare ups if grilling over flame. Flip the fillets, and continue cooking 2-3 minutes more, basting occasionally. The tuna should be slightly flaky when done, but not dry.

Serve the tuna hot, either topped with the reserved sauce, or the sauce on the side.