

Pasta, Seafood and Eggs:
Garlic Ginger Grilled Tuna

from Stop and Smell the Rosemary...
Recipes and Traditions to Remember

INGREDIENTS:

4 fresh tuna steaks (6 ounces each)
extra virgin olive oil
freshly ground pepper

1 teaspoon minced fresh ginger
1 teaspoon minced garlic
salt
1/2 teaspoon white pepper
1/4 cup fresh lemon juice
1/4 cup white wine vinegar
1/4 cup extra virgin olive oil

Southeast Asian Pesto or Mango Chile Salsa

TO PREPARE:

Brush tuna steaks with olive oil and season with pepper. Refrigerate until ready to use. Combine ginger, garlic, salt, pepper, lemon juice, and vinegar in a saucepan. Boil 2 to 3 minutes. Remove from heat. Let cool. Whisk in oil. Prepare grill. Brush tuna with marinade, then grill quickly until it feels springy to the touch, about 5 minutes per side. Serve with Southeast Asian Pesto or Mango Chile Salsa.

SERVES 4

Southeast Asian Pesto:

2 or 3 large cloves garlic
1/2 cup coarsely chopped fresh ginger
1/4 cup sliced fresh lemongrass, fleshy part only
1/2 cup chopped green onions
1/2 cup chopped fresh basil
1/2 cup chopped fresh parsley
1/2 cup chopped fresh cilantro
1/2 to 1 teaspoon chopped fresh jalapeno
1/2 cup toasted nuts of choice
1/4 to 1/3 cup rice vinegar
1 teaspoon salt
2/3 to 3/4 cup olive oil
2 teaspoons sesame oil

Process garlic, ginger, lemongrass, green onions, basil, parsley, cilantro, jalapeno, nuts, vinegar, and salt in a food processor until smooth. Add oils gradually, using only enough to allow herbs and vegetables to become a smooth paste. Cover and refrigerate. Bring to room temperature before serving. Yields 3 cups.

Mango Chile Salsa:

3 mangoes, peeled, pitted, and chopped
1 small red bell pepper, seeded and minced
1/2 large red onion, minced
2 tablespoons minced fresh cilantro
1 serrano chile pepper, seeded and minced
1/4 cup fresh lime juice
1/4 cup fresh pineapple juice

Combine mangoes, bell pepper, onion, cilantro, and serrano

pepper. Stir in lime juice and pineapple juice. Blend well. Yields 1 cup.

Choose SE. Asian Pesto
OR
Mango Chile Salsa