



# GRILLED TUNA WITH HERB BUTTER

## TUNA STEAK INGREDIENTS:

8 tuna steaks  
1/2 cup vegetable oil  
1/3 cup soy sauce  
1/4 cup fresh lemon juice  
1 teaspoon lemon zest  
1 garlic clove, minced

## HERB BUTTER INGREDIENTS:

3/4 cup butter, softened  
2 tablespoons minced green onion  
2 tablespoons minced fresh parsley  
1 tablespoon minced fresh tarragon  
1 teaspoon Dijon mustard

To prepare herb butter, in a small bowl, combine butter, green onion, parsley, tarragon and mustard. Set aside for flavors to blend.

In another small bowl, combine oil, soy sauce, lemon juice, zest and garlic. Blend marinade well and set aside.

Place steaks in single layer in shallow baking dish. Pour marinade over them, reserving 1/3 cup. Marinate in refrigerator about 45 minutes, turning occasionally.

Drain fish. Discard used marinade. Place steaks in well-greased hinged grill. Cook about 4 inches from heat until done on one side, about 6 to 8 minutes. Baste with reserved marinade and turn. Cook on other side until done, about 6 to 8 minutes.

To serve, spread steaks with herb butter.