

GRILLED ASIAN-STYLE TUNA WITH BROCCOLI SLAW serves 2

This goes quickly. Set the table, open the wine, marinate the fish briefly, toss the store-bought slaw while it rests, and then, when all is ready, grill the tuna. You need chopped fresh herbs for both the marinade/salad dressing, slaw, and for garnish, so read through the recipe first and chop all you need at once. You'll also need 2 limes; one-half for the marinade, one-half for the slaw, the rest in wedges for garnish.*

1: Make the marinade/salad dressing:

- 1/4 cup Vietnamese Fish Sauce
- 1/4 cup water
- Juice of half a lime (*Use the other half in the slaw*)
- 1/4 cup sugar
- 2 tablespoons neutral oil (canola, etc)
- 2 garlic cloves, minced
- 1/2 teaspoon crushed red pepper
- 1/4 cup carrot julienne
- 2 teaspoons each: minced fresh cilantro, basil, and green onion*
- Pinch each of kosher salt and fresh finely-ground white pepper (can sub black)

Shake all ingredients together in a small jar with a tightly-fitted lid. Set aside. You'll have enough to marinate the fish, toss with the slaw, and for each person to have a little dipping bowl at the table. If necessary, you can mix up a little extra; it's good for a couple of days in the fridge as a vegetable, shrimp, or chicken dip.

2: Marinate the tuna

- 2 6-8 ounce tuna fillets--your choice
- 4 tablespoons marinade

Place the tuna fillets in a rimmed glass dish and pour 4 tablespoons of the marinade over evenly. Set aside for a few minutes while you toss the slaw. (Refrigerate if this will be more than 10 minutes or so.)

3: Toss the slaw. Set the grill up for directing grilling; oil grates. Preheat grill to medium-high.

- 3-4 cups broccoli slaw
- Neutral oil such as canola
- Generous pinch each: Kosher salt, freshly-ground white (or black) pepper, crushed red pepper

- Juice of half a lime
- 3 tablespoons **each** chopped fresh cilantro, mint, and basil*
(Reserve 1/3 for garnish at end.)
- 6 tablespoons marinade/salad dressing or to taste

In a medium bowl, drizzle slaw with just a little oil and season well with salt, pepper, and crushed red pepper. Squeeze lime over all. Stir in cilantro, mint, and basil; drizzle with marinade/salad dressing. Mix very well; taste and adjust seasonings as needed. Divide slaw between two rimmed plates. (Leftover slaw keeps a day tightly covered in the refrigerator.)

4. Grill the tuna, plate the meal, and serve hot or warm.

Grill the marinated tuna fillets 2 or 3 minutes on each side; remove from heat and let rest 2 minutes.** (Discard fish marinade from glass dish.) Place a fillet on top of the slaw on each plate or shallow bowl and serve with the extra marinade in a small bowl at each place or in a pitcher for sharing.

Serve hot or warm garnished with fresh herbs and minced green onions or red onion and another wedge of lime.

**This is for medium-rare to rare tuna; it will cook a bit more as it rests. If you like your fish medium-well (well-done fish will be like chewy over-cooked pork tenderloin), cook another minute or so, but no more.

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Marinade/salad dressing recipe based on/derived from Patricia Wells' "Vietnamese Dipping Sauce"