

GRILLED SESAME-CRUSTED TUNA
WITH LEMON SOY BUTTER SAUCE
KAT & HARRI'S NICE PLACE

For sesame mixture

- 1 cup sesame seeds
- 2 tablespoons minced fresh chives
- 2 teaspoons minced garlic
- 2 teaspoons minced peeled fresh gingerroot
- ½ teaspoon dark sesame oil (Asian)
- ¼ cup extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- 2 tablespoons soy sauce

For sauce

- 1 cup dry white wine
 - 2 tablespoons fresh lemon juice
 - ¼ cup heavy cream
 - 2 tablespoons soy sauce
- 1 stick (½ cup) plus 2 tablespoons cold unsalted butter, cut into 10 pieces

six to eight ½-pound 1-inch-thick tuna steaks

Make sesame mixture:

Preheat oven to 375° F.

On a baking sheet toast sesame seeds in oven until golden, about 10 minutes. In a small bowl stir together sesame seeds and remaining ingredients.

Prepare grill.

Make sauce while grill is heating:

In a saucepan boil wine and lemon juice over high heat until reduced to about ⅓ cup. Add cream and simmer, stirring occasionally, until reduced by half. Add soy sauce and reduce heat to low. Whisk in butter, 1 piece at a time, lifting pan from heat occasionally to cool mixture and adding each new piece of butter before previous one has melted completely (sauce must not get hot enough to liquefy). Keep sauce warm.

Coat both sides of each tuna steak with sesame mixture. Grill tuna on an oiled rack set about 6 inches over glowing coals about 3 minutes on each side for medium-rare fish. Alternatively, grill tuna in a preheated lightly oiled ridged grill pan. Serve tuna with sauce. Serves 6 to 8.