

**TUNA STEAKS WITH  
CUCUMBER SAUCE**

- 1/3 cup sour cream**
- 1 tablespoon mayonnaise**
- 1 teaspoon lime juice**
- 1/4 cup peeled, seeded, and  
chopped cucumber**
- 1 tablespoon minced green onions**
- Pinch of salt**
- Pinch of pepper**
- 2 tablespoons lime juice**
- 2 tablespoons butter or  
margarine, melted**
- 4 (4-ounce) tuna steaks**
- 1/2 teaspoon salt**
- 1/4 teaspoon pepper**
- 1/2 teaspoon chopped fresh dill or  
1/4 teaspoon dried dillweed**
- 12 thin cucumber slices (optional)**

- **Stir** together first 7 ingredients until blended; chill.
- **Combine** 2 tablespoons lime juice and butter; brush on all sides of steaks, reserving any excess mixture. Sprinkle with 1/2 teaspoon salt, 1/4 teaspoon pepper, and dill.
- **Grill**, covered with grill lid, over medium-high heat (350° to 400°) 3 to 5 minutes on each side or until done, basting with any remaining lime juice mixture. Arrange 3

cucumber slices on each steak, if desired; dollop with cucumber sauce. Serve immediately. **Yield:** 4 servings.

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