

## **BROILED FLORIDA YELLOWFIN TUNA STEAKS WITH HONEY-ALMOND SAUCE**

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| 1½ pounds <b>FLORIDA YELLOWFIN TUNA</b> steaks, fresh or frozen | 2 tablespoons honey      |
| 3 tablespoons lime juice  | 2 tablespoons soy sauce  |
| 2 tablespoons vegetable oil                                     | ¼ teaspoon ginger        |
|   | ¼ teaspoon cinnamon      |
|   | 1/3 cup slivered almonds |

Thaw steaks if frozen. Place fish in a single layer in a shallow dish. Combine lime juice, oil, honey, soy sauce, ginger and cinnamon. Pour mixture over fish and cover. Marinate in refrigerator 1 to 2 hours turning once. Remove fish, reserving marinade for basting. Place fish on a well-greased broiling pan. Broil about 4 inches from source of heat for 3 minutes; baste fish and broil 2 minutes longer. Turn and baste. Cook 3 minutes, baste; place slivered almonds on top of steaks. Cook 1 to 2 minutes longer or until tuna has a slightly pink center. Makes 4 servings.

## **JIFFY BROILED FLORIDA YELLOWFIN TUNA**

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| 2 pounds <b>FLORIDA YELLOWFIN TUNA</b> steaks, fresh or frozen | 1 teaspoon paprika                 |
| 2 tablespoons vegetable oil                                    | ½ teaspoon chili powder            |
| 2 tablespoons soy sauce  | ½ teaspoon garlic powder           |
| 2 tablespoons Worcestershire sauce                             | ⅛ teaspoon liquid hot pepper sauce |
|  | Lemon wedges (garnish)             |

Thaw steaks if frozen. Place steaks in single layer on a well-greased broiler pan. Combine remaining ingredients except lemon wedges to make sauce. Pour sauce over fillets. Broil about 4 inches from source of heat for 3 to 4 minutes. Turn carefully and baste with sauce. Broil 3 to 4 minutes longer or until tuna has a slightly pink center. Makes 6 servings.

**FLORIDA**



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