

TUNA WITH WASABI  
LIME BUTTER SAUCE  
SALTIMBOCCA

four 1-inch-thick tuna steaks  
(each about ½ pound)  
vegetable oil for brushing tuna  
1½ teaspoons crushed black  
peppercorns  
1 tablespoon minced fresh dill

*For sauce*

3 scallions, sliced thin (about  
⅓ cup)  
1 teaspoon minced fresh coriander  
1½ tablespoons fresh lime juice  
3 tablespoons soy sauce  
1½ tablespoons *wasabi* paste\*  
(green horseradish paste)  
¾ stick (6 tablespoons)  
cold unsalted butter, cut  
into pieces.

\*available at Japanese markets and  
some specialty foods shops

Prepare grill.

Arrange tuna steaks in one layer in a shallow dish and lightly brush both sides with oil. Spread peppercorns and dill evenly on both sides of tuna and marinate 20 minutes.

*Make sauce while tuna marinates:*

In a heavy saucepan combine scallions, coriander, lime juice, soy sauce, and *wasabi* paste and bring to a boil. Reduce heat to low and whisk in butter, 1 piece at a time, lifting pan from heat occasionally to cool mixture and adding each new piece before previous one has melted completely. (Do not allow sauce to simmer. Sauce should not get hot enough to separate.)

Grill tuna on an oiled rack set about 5 to 6 inches over glowing coals 3 minutes on each side for medium-rare fish. (Alternatively, grill tuna in a preheated oiled well-seasoned ridged grill pan.)

Serve tuna with sauce. Serves 4.