Zesty Grilled Tuna Marinade

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FRESH CATCH
SEAFOOD
4331 Mill Landing Rd.
Wanchese, NC 27981

Prep Time: 5 mins | **Marinate:** 30 mins | **Cook Time:** 6 mins
Capt. Dewey Hemilright - FV Tar Baby

Ingredients

- 4 fresh tuna steaks (about 1 inch thick)
- ½ cup Zesty Italian dressing
- ¼ cup mayonnaise
- 2 tbsp soy sauce
- 1 tsp garlic powder (optional)
- Black pepper to taste

Instructions

1. **Whisk the Marinade:** In a bowl, whisk together the Zesty Italian dressing, mayonnaise, soy sauce, garlic powder, and pepper until smooth and creamy. *(The mayonnaise keeps the tuna rich and tender, while the Italian dressing adds zesty acidity).*

2. **Marinate:** Place the tuna steaks in a shallow dish or resealable bag and pour the marinade over top, coating each piece well. Cover and refrigerate for **30 to 45 minutes** (avoid marinating longer, as the acid will begin to "cook" the fish; but longer will result in more flavor).

3. **Preheat the Grill:** Heat your grill to high heat (around 400°F–450°F) and lightly oil the grates.

4. **Grill:** Remove tuna from marinade and place directly on the hot grill. Sear for **2 to 3 minutes per side** for medium-rare, or until seared on the outside and warm in the center.

5. **Serve:** Remove from heat immediately and let rest for 2 minutes before serving.