

Grilled Bourbon Tuna Steaks

6 tuna steaks, about 1 inch
1/3 cup Hoisin sauce
3 tablespoons bourbon
2 tablespoons honey
2 teaspoons fresh ginger, grated
2 teaspoons lime juice
2 cloves garlic minced
1 teaspoon chili sauce
1/2 teaspoons salt
1/2 teaspoon black pepper

Combine all ingredients, except tuna, in a small bowl. Preheat grill for medium high heat. Baste tuna steaks well with sauce, place on grill and allow to cook for 5 minutes. Turn steaks, baste again, and continue to cook for 5 more minutes. Remove from heat and serve.

This tuna recipe has a mixture of flavors that really complement each other. It's spicy, yet sweet, and pungent as well. Enjoy with your favorite grilled vegetables or with rice.