

Grilled Tuna w/ Teriyaki Sauce & Sliced Papaya

1 lb tuna fillets or steaks; 3/4-1 thick
1/4 cup soy sauce
1/4 cup sugar
1/3 cup sake or dry sherry
3 slice fresh ginger root or
1/4 teaspoon ground ginger
1 olive or salad oil
1 papaya
2 teaspoon crystallized ginger; finely chopped
1 green bell pepper; julienned

In a 2-quart saucepan, combine soy sauce, sugar, sake and fresh ginger slices. Bring to a boil, stirring until sugar is dissolved, then boil until reduced to 1/3 cup. Discard ginger slices and keep sauce warm. Rinse the tuna steaks (which has been cut into 4 equal portions), pat dry and brush lightly with oil. Place tuna steaks on grill about 6 inches above a solid bed of hot coals. Cook, turning once, just until browned on outside but still pale pink in center; cut to test (3-4 minutes). To serve, place each piece of tuna on a plate. Arrange 3 papaya slices on top of each piece of tuna fish; then top each serving equally with soy-ginger sauce and candied ginger. Garnish with julienned bell peppers.