

Tuna with Black Pepper

Printed from Tuna Recipes at <http://www.tunarecipes.net/>

Ingredients:

¼ cup of fresh lemon juice.

¼ cup of fresh lime juice.

¼ teaspoon of salt.

1 ¼ lb tuna steaks.

1 tablespoon of cracked black pepper.

Directions:

1. Mix the lemon juice, lime juice and salt in flat dish .
2. Place the tuna in dish and turn to coat. Cover and refrigerate for 30 to 60 minutes, turning occasionally.
3. Remove the tuna from marinade. Coat each side of the fish with pepper, pressing to make sure pepper sticks.
4. Broil for 4 to 6 minutes per side or until fish is cooked.