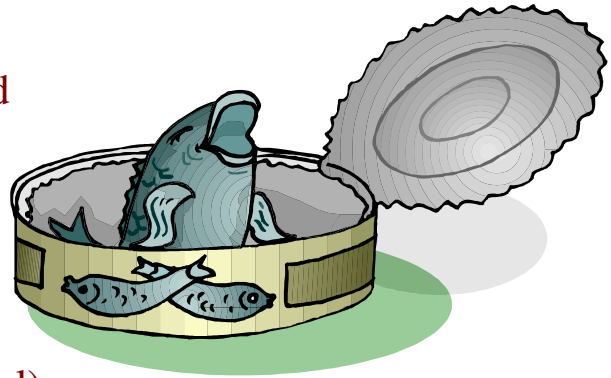


# Grilled Tuna with Balsamic Vinegar Glaze

Recipe courtesy of Chef Michael Faure at Golden Pheasant Inn, Erwinna, PA

## Ingredients:

- 2 ½ tsp black pepper, freshly ground
- ½ tsp salt
- 8 tuna steaks (6 oz each)
- ½ cup chicken broth
- 2 tbs balsamic vinegar
- 1 tbs dark brown sugar
- 2 tbs soy sauce (low sodium, optional)
- 1 tsp cornstarch
- 1 cup green onions, sliced diagonally



## Preparation:

Prepare grill pan or barbecue grill to medium hot. Spray with cooking spray.

Sprinkle fish with salt and pepper. Place fish on grill. Cook 3 minutes on each side or until desired doneness. Remove from heat.

While fish is cooking, combine all remaining ingredients in a saucepan. Cook 2 minutes on medium heat, stirring constantly. Spoon glaze over fish before serving (serves 8).