



**TUNA GRILLED KOREAN-STYLE (Original & Pepper Blend Seasoning)**

- ½ cup Cattle Boyz Original BBQ Sauce
- 2 tablespoons toasted sesame seed oil
- 1 tablespoon minced fresh ginger root
- 1 tablespoon sesame seeds
- 3 garlic cloves, minced
- ¼ teaspoon salt
- ½ teaspoon Cattle Boyz Pepper Blend Seasoning
- 1 ½ pounds tuna steak (1 inch or thicker) cut into 4 portions

In a plastic bag combine all ingredients except the tuna. Mix the marinade in the bag until combined and add the tuna, coating it completely. Do not marinate longer than 2 hours. Seal the bag, refrigerate and let tuna marinate for 1 to 2 hours, turning it occasionally. Preheat a grill, or broiler with rack in top position. Brush the grill with vegetable oil. Discard the marinade and grill the tuna (or broil it on a rack set in a baking pan) for 3 minutes on each side until medium rare. Serve immediately. Serves 4. NOTE: Swordfish or shark can also be prepared this way.