

## Grilled Tuna Steaks

### Ingredients:

4 Tuna Steaks, about 1 1/2 pounds

1 cup teriyaki sauce (1/8 c. tamari, 1/2 c. water, 1/4 tsp. ginger powder, 2 tbsp. brown sugar, 1 tbsp. honey--> heat until dissolved. Mix 1 tbsp. cornstarch with 1/8 c. water and stir into sauce. Heat until thickened.)

1/2 teaspoon garlic, minced

1/2 teaspoon fresh ginger, peeled and minced

Mix the teriyaki sauce, ginger and garlic. Add the tuna and marinate in the refrigerator for at least 30 minutes, turning 2 or 3 times. Pre-heat the grill. Place the steaks on grill and cook until just done, basting with the marinade.