

Grilled Tuna with Herbs and Olives
"Not the Elusive Bluefin, But Just Fine for the Fire,"
By Mark Bittman
The New York Times June 27, 2007

Total Time: 20 minutes

Yield: 4 servings

Ingredients

1½ to 2 pounds tuna, about 1 inch thick, 2 or 4 steaks

Extra-virgin olive oil as needed

Salt and pepper

¼ cup pitted oil-cured olives, finely chopped

About 1 cup mixed tender fresh herbs

1 teaspoon minced garlic, optional

Lemon wedges

Preparation

1. Start a charcoal or gas grill; fire should be medium-high and rack about 4 inches from heat source.
2. When fire is ready, rub tuna lightly with olive oil, then sprinkle it with salt and pepper. Put it on grill and grill about 3 to 4 minutes a side for medium-rare, more or less according to your desired degree of doneness.
3. Meanwhile, combine olives, herbs, garlic if you are using it and just enough oil to moisten and bind the mixture, no more than a tablespoon.
4. When tuna is done, spread a portion of herb mixture on 1 side of each steak and serve with lemon wedges.