

RECIPE

Serves 4



**THE
BUTCHER
SHOPPE**

Broiled Peppered Tuna Steak

Ingredients

- 4 tuna steaks, about 1 inch thick (7-8 oz. each)
- 2 tsp. olive oil, more if needed
- Cracked black pepper or a mixture of black, red and green peppercorns, crushed
- 1 Lemon cut in wedges

Preparation

1. Preheat the broiler and set oven rack 2 inches below element.
2. Rinse tuna and pat dry.
3. Brush both sides of tuna with olive oil.
4. Arrange tuna on broiled pan and sprinkle tops liberally with cracked pepper.
5. For medium-rare tuna (still slightly pink in center), broil 2-3 minutes.
6. Turn tuna, sprinkle with more pepper and broil 2-3 minutes more (for medium or well-done tuna, cook a few minutes longer).
7. Serve with lemon wedge.