GRILLED TUNA TERIYAKI

4 TUNA STEAKS-3/4 IN. THICK 1/4 CUP TERIYAKI OR SOY SAUCE

1 TSP SUGAR 1 TSP GINGER

1 CLOVE GARLIC-MINCED 1 TBSP LIME JUICE

COMBINE MARINADE INGREDIENTS IN A SMALL BOWL AND POUR OVER THE TUNA STEAKS. LET STAND FOR 5 MINUTES. PREHEAT GRILL OR BROILER AT HIGH HEAT. BROIL EIGHT MINUTES, TURNING ONCE AND BASTING WITH THE MARINADE. DO NOT OVERCOOK—A LITTLE PINK IN THE MIDDLE IS OK. SERVE WITH STIR FRIED VEGGIES AND WHITE RICE.