

SEARED TUNA WITH ITALIAN SALSA VERDE

1 lb fresh Tuna - yellow fin is great
Olive Oil
Salt and fresh pepper

Lightly coat the tuna steaks with olive oil and season it very generously with salt and pepper on both sides. Let steak sit out for 10 minutes+ before grilling. Preheat the grill on the highest flame. Grill the steak about 60-90 seconds first side and 60-90 seconds next side (rare doneness) depending on how you like it prepared. Watch it cook up the sides. You have to be fully engaged cooking the tuna here. Just watch it cook up the sides, and remove it to your liking.

Transfer steak to a cutting board and let stand 5-10 minutes. Cut the steak against the grain into large slices and drizzle with the sauce. IF you are making crostini, cut the tuna appropriately to fit on the crostini. Serve additional sauce on side. Serves 4-6

SALSA VERDE

2 large garlic cloves, minced
1/2 teaspoon dried crushed red pepper
2 teaspoon (packed) grated lemon peel
3 1/2 tablespoons fresh lemon juice
3/4 cup extra-virgin olive oil
3/4 cup (packed) chopped Italian parsley
2 tablespoon drained capers
4-6 anchovy fillets, minced
Salt to taste
1/2 teaspoon (or more) black pepper

Preparation:

Mix first 5 ingredients in small bowl. Using back of wooden spoon, mash to paste using back of knife on a cutting board or a fork will help too. Add to small mixing bowl. Whisk in lemon juice, then olive oil in thin stream until blended. Stir in parsley, capers, and anchovies. Season with more salt and pepper, if desired. DO AHEAD Can be made 6 hours ahead. Cover; chill. Bring to room temperature and re-whisk before using. You can also mix this in a blender, it would be creamy and not chunky.

Crostini

Slice your baguette into roughly 1/2 inch pieces or less. Coat with olive oil, salt and pepper. Bake until crisp in a 375 degree oven for 10+ minutes. Store your crostini uncovered in a wooden bowl or aluminum catering pan. Do not store in a ziploc bag, they will go stale very quickly.