

GRILLED TUNA STEAK WITH

Strawberry Vinaigrette



INGREDIENTS

SERVES 6

- 2 (1-inch thick) tuna steaks
- 2 (5-ounce) bags mixed salad greens or greens of choice
- 1 egg yolk
- 1 tbsp onions, minced
- 1 tbsp garlic, minced
- 1 tsp basil, chopped
- 1 tsp thyme, chopped
- 1 tsp cracked black pepper
- 1 tsp Creole mustard
- 1/4 cup red wine vinegar
- 4 tbsps orange juice
- 2 tbsps Steen's Cane Syrup
- 1 cup vegetable oil
- 1 cup olive oil
- 1/2 cup Louisiana strawberries, chopped
- salt and cracked black pepper to taste

DIRECTIONS

Begin by creating the salad dressing. Place egg yolk in the bowl of a blender. Add onion, garlic, basil, thyme, black pepper, mustard, vinegar, orange juice and cane syrup. Pulse 2-3 times to blend ingredients well. With the blender running, remove the small, plastic center cap from the lid and pour oils in a slow, steady stream. The creamy-style vinaigrette will form immediately. Add strawberries and continue to blend until well incorporated and dressing becomes light pink in color. Additional chopped strawberries may be added to the salad after the dressing is incorporated. If you wish to thin the dressing out, additional orange juice or water may be added. Adjust seasonings if necessary. Remove from the blender and refrigerate for later use. The dressing may be kept covered and refrigerated for up to a week. When ready to assemble the salad, heat the grill. Season tuna generously with cracked black pepper and a sprinkling of salt. Grill to desired doneness. While tuna is grilling, place the greens in a large mixing bowl and toss with a desired amount of dressing. You may further enhance the salad with tomatoes, cheese, cucumbers, etc. Remove the tuna from the grill, cut into bite-sized portions and toss into the finished salad.