

## **Team Oceana**

2014 sixth place winner (tie)

### **Ultimate Green Light Special**

Miso Glazed Albacore Lettuce Wraps

Serving Size: 4 three pound tuna loins

#### **Marinade**

1/3 C light miso

1/3 C mirin

1/2 C sake

1/3 C coconut brown sugar

2T tamari

1T minced ginger-root

1T Minced garlic

1 lime juice and zest

1T chili garlic paste

#### **Tuna**

4 - 3# Albacore tuna loins

4 heads butter lettuce cups

Combine first nine ingredients in sauce pan and cook on medium heat. Simmer for 8-10 minutes take off heat and set aside. When cool place in food processor and mix until smooth. Place part of marinade in squeeze bottle. Marinate tuna loins for 30 minutes, set aside. Heat grill, when hot, grill tuna for 2-4 minutes (depending on size) per a side. Cool then slice.