

Grilled Curried Albacore with Apples

1 1/3 lbs Oregon Albacore loins or steaks
1 Tbsp olive oil
3 Tbsp lime juice
1 tsp curry
½ tsp grated ginger
1 Tbsp chopped red onion
1 tsp honey
1 medium apple, thinly sliced

Rinse albacore with cold water, pat dry with paper towel. Make marinade by combining all ingredients except apple. Add albacore and marinate for 30 minutes, turning once. Remove albacore, reserving marinade. Place fish on greased grate, 4-5 inches from grill heat. Cook 6-8 minutes per inch of fish, measured at thickest point, turning once and basting frequently. Do not overcook! Albacore should be pink in center when removed from heat. Serve curried albacore over chilled apple slices.

(Courtesy of WFOA)