

Tangerine-Grilled Albacore

1½ lbs Oregon Albacore loins or steaks
2 Tbsp butter
1 Tbsp chopped shallots
3 Tbsp tangerine juice
½ tsp grated tangerine peel
½ tsp ground coriander
salt to taste
1 Tbsp oil
3 Tbsp tangerine juice

Rinse albacore with cold water, pat dry with paper towel. In small saucepan, combine butter, shallots, 3 Tbsp tangerine juice, tangerine peel, and coriander. Cook, over low heat, stirring constantly, until butter is melted and mixture is homogeneous. Keep sauce warm while grilling fish. Combine 1 Tbsp oil with remaining 3 Tbsp tangerine juice. Baste albacore with juice and oil mixture. Place albacore 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. Season with salt to taste if desired. Top with sauce.

Note: Orange juice and peel may be substituted for tangerine. Albacore may be broiled on a well-greased broiler pan 5-6 inches from source of heat. Follow grilling times and directions.

(Courtesy of WFOA)