

Baked Albacore Hoisin

1 1/3 lbs Oregon Albacore loins or steaks
2 Tbsp hoisin sauce
1 Tbsp unseasoned rice wine vinegar
1 tsp minced garlic
½ tsp grated gingerroot
1 Tbsp olive oil
1½ Tbsp sherry
1 tsp sesame seeds

Rinse albacore with cold water, pat dry with paper towel. Combine remaining ingredients except sesame seeds. Marinate albacore in mixture for 30 minutes, turning once. Transfer albacore to greased shallow baking dish. Sprinkle with sesame seeds. Bake at 450F for 8-10 minutes. Do not overcook! Albacore should be pink in center when removed from heat.

(Courtesy of WFOA)