

## Grilled Albacore Sandwich with Red Peppers

1 1/3 lbs Oregon Albacore loins or steaks  
2 Tbsp & 2 tsp olive oil  
6 Tbsp lemon juice  
1/8 tsp black pepper  
1/8 tsp salt  
1/2 tsp oregano  
crushed dash of cayenne  
Sautéed Red Peppers  
2 French rolls, split lengthwise  
1/4 cup chopped basil

Rinse albacore with cold water, pat dry with paper towel. Set aside. Make vinaigrette by combining oil, lemon juice, pepper, salt, oregano and cayenne, mix well. Divide in half. Marinate albacore in one-half of the vinaigrette for 30 minutes, turning once. While fish is marinating make sautéed Red Peppers (see recipe below). Drain albacore, reserving marinade. Place on greased grate, 4-5 inches from grill heat. Cook 5-6 minutes, turning once and basting frequently. Do not overcook! Albacore should be pink in center when removed from the heat. Toast rolls lightly on grill. Brush toasted sides with remaining vinaigrette. Make four open-face sandwiches by topping with albacore, sautéed Red Peppers and fresh basil. Serve immediately.

### Sautéed Red Peppers

1 red pepper, roasted, peeled and cut into 1/2 inch strips  
2 tsp olive oil  
2 tsp minced garlic  
1 medium onion, sliced into thin half-rings

In non-stick pan, sauté garlic and onion in oil until onion is translucent. Stir in red peppers and remove from heat. Set aside.

(Courtesy of WFOA)