

Tex-Mex Albacore

1½ lbs Oregon Albacore loin or steaks
¼ cup dry sherry
¼ cup lime juice
1 Tbsp vegetable oil
1¼ tsp chili powder
½ tsp dry mustard
½ tsp grated lime rind

Rinse albacore with cold water; pat dry with paper towels. Cut albacore into 1½ inch cubes, set aside. Combine remaining ingredients except lime rind. Pour over albacore and marinate in refrigerator a minimum of 30 minutes, turning once to recoat albacore. Divide albacore into 4 equal servings, reserving marinade. Using metal or bamboo skewers, make kebabs. Place on well-greased grate 5-6 inches from grill heat. Cook 3-4 minutes, turning once and basting frequently with marinade. Do not overcook! Albacore should be pink in center when removed from heat. Sprinkle with lime rind just before serving.

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)