

It is tuna time in Tusc

By Jerry Marlowe

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Greetings to all you famished seafood lovers. I have always loved tuna fish and I know you all have delved into the canned variety to make a seafood casserole. But hold on a moment. What about center cut fresh tuna steaks to enjoy this recipe?

So I called both our local markets and they do have the frozen yellow fin variety, which is just fine. I was fortunate to visit Mark Miller's Coyote Cafe in Santa Fe, N.M., a few years ago. I just had to purchase his cookbook sharing all his wonderful recipes. He was kind enough to inscribe his book entitled COYOTE CAFE for me with the comment (For Jerry and Willi, Southwest forever, Great Hats !!! Mark Miller!)

Fortunately, I brought along a great collection of five appropriate hats that went over well with staff and Mark. He also was kind enough to allow me to share his grilled tuna recipe out of his book. So with hats off to Mark, please try the following. If you ever want to borrow the book, just let me know. Let's get started.



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about 25 minutes. Grab a can of black bean soup, about two cups, and puree it and add a tsp of cumin, ½ tsp salt, and a tsp of diced Serrano chile.

Now put a corn tortilla on each plate. Top it with some

Marinate 4 bluefin tuna steaks in 8 tbs olive oil with the zest of 2 fresh limes and minced leaves of 6 sprigs of cilantro for

cooked black or red beans. Also add some good goat cheese and how about some salsa and some fresh lime wedges for each person to squeeze a bit on their serving. Somehow I would enjoy a nice margarita with this dish, but your preferred libation is up to you.

I do have some hats shaped like fish if you need to authenticate your culinary effort. As the inside cover flap says, if you can't be in Santa Fe every day for dinner, this book is the next best thing! Gracias for devouring my article.