

Blackened tuna steaks

2 tablespoon seasoned salt (see box)

2 tablespoon Old Bay seasoning

Extra virgin olive oil

2 pounds tuna steaks

vegetable oil, for grilling

1/4 cup of garlic powder

2 tablespoons salt

1 teaspoon black pepper

1 teaspoon of crushed red pepper

combine all ingredients in a sealed container - Makes 1/2 cup

Combine seasoned salt and Old Bay seasoning. Rub fish lightly with olive oil. Then sprinkle heavily on both sides with seasoning mixture. Press mixture in with your fingers.

Preheat grill to high. When hot, brush on vegetable oil. Lay tuna steaks at a 45-degree angle to the grates. Cover grill and leave the steaks alone for at least 3 minutes, then gently lift up one end to see if the grill marks are dark. If so, use tongs and/or a wide spatula to move steaks 90 degrees, so that the new marks criss-cross the first one. (If not, lay steak back down and continue grilling.)

When second set of marks are dark, carefully flip fish. Cover grill. After a few minutes, test fish for doneness. Don't worry if the second side isn't as pretty as the first; serve the fish with the first-grilled side facing up. Serve with wasabi mayonnaise. Makes 4 servings

Wasabi mayonnaise

2 tablespoons wasabi powder (available at Asian grocers and many fish stores)

1/2 cup mayonnaise

In a small bowl, combine wasabi powder with enough water to form a loose paste—not nearly as firm as the wasabi served with sushi. Mix well, then whisk in mayonnaise.

Refrigerate. Makes 3/4 cup.