

# Bernie's Grilled Albacore Tuna

## Ingredients

- About 7 pounds of Albacore Tuna Filets
- Marinade
  - 3/4 cup soy sauce
  - 3/4 cup brown sugar
  - 3 garlic cloves, minced
  - 2 green onions, chopped
  - 2 tablespoon Asian sesame seeds

## Directions

In a bowl, stir together the soy sauce, brown sugar, garlic, green onions, and sesame seeds until the sugar has dissolved.

Place the fish fillets in a large plastic zipper bag. Pour the marinade over the fish, squeeze out all the air, and refrigerate the bag for 2-3 hours.

Make a charcoal fire on the grill. Once hot, cover the coals with water-soaked Jack Daniels Cask Wood Chips.

Remove the fish from the bag and place on the grill.

Cover the grill and cook turning pretty much every minute or so until the internal temperature of the fish fillet reaches 125°(medium-rare). The outside should look slightly charred.

