

Blackened Tuna Steak with fruit & BALSAMIC sauce

- Rub fish with your favorite blackening season
- Grill or sauté fish until cooked to desired amount
- While the fish is cooking, in a saucepan combine warm sliced strawberries with a little water, 1 TBSP 18 Year Traditional Balsamic or Strawberry Balsamic.
- Spoon berries over fish and enjoy!

You can also try other types of berries in the recipe, whatever might be in season or whatever you have on-hand.