

Grilled or Pan Seared Tuna with Hot Passion Glaze

Ingredients:

- ½ Cup Kiele O Kona Hot Passion Jelly
- 1 1/2 Tablespoons rum or water
- 1 teaspoon lemon juice
- 2 Tablespoons parsley, finely chopped
- 2 Tablespoons olive oil
- Salt and pepper
- 1 to 2 pounds of tuna filets



Directions:

In a sauce pan melt the jelly over low heat, when melted add the rum/water and lemon juice, stir and set aside. Salt and pepper the tuna, heat grill pan or a hot skillet, add olive oil, sear the tuna 2 to 3 minutes on each side in a little olive oil. Baste the glaze over the tuna after turning; serve over a bed of salad greens with lime or lemon wedges.



Recipes Courtesy of Kiele O Kona Coffee Company

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