

Oregon Albacore Commission recipes

Grilled 'Troll-Caught' Albacore Sandwich with Red Peppers

1-1/3 pounds skinless Pacific Albacore, cut
into 3/4 inch thick loin cuts
2 tablespoons + 2 teaspoons olive oil
6 tablespoons lemon juice
1/8 teaspoon black pepper
1/8 teaspoon salt

1/2 teaspoon oregano, crushed
dash of cayenne

*Sautéed Red Peppers
2 French rolls, split lengthwise
1/4 cup chopped basil

Rinse Albacore with cold water; pat dry with paper towels. Set aside. Make vinaigrette by combining oil, lemon juice, pepper, salt, oregano and cayenne; mix well. Divide in half. Marinate Albacore in one-half of the vinaigrette for 30 minutes, turning once. While fish is marinating make Sautéed Red Peppers (see recipe below). Drain Albacore reserving marinade. Place on greased grate, 4-5 inches from hot coals. Cook 5-6 minutes, turning once and basting frequently. Do not over-cook! Albacore should be pink in center when removed from the heat. Toast rolls lightly on grill. Brush toasted sides with remaining vinaigrette. Make four open-faced sandwiches by topping with Albacore, Sautéed Red Peppers and fresh basil. Serve immediately. Makes 4 servings.

*Sautéed Red Peppers

1 red pepper, roasted, peeled and cut into 1/2 inch strips
2 teaspoons olive oil
2 teaspoons minced garlic
1 medium onion, sliced into thin half-rings

In non-stick pan, sauté garlic and onion in oil until onion is translucent. Stir in red peppers and remove from heat. Set aside.