

## **Captain Bill's Seared Tuna on Dill Bruschetta**

### **Marinade for Tuna**

4 cups teriyaki sauce  
1/4 cup fresh ginger  
1/4 cup diced raw onion  
2 cups white table wine  
The juice from 5 fresh limes  
1 teaspoon fresh garlic

Marinate the tuna fillets in refrigerator for at least one hour, but not longer than 12. Sear the tuna using a cast iron skillet if available, other wise a very hot sauté pan. Cook to desired doneness. Slice tuna thin, and lay each piece on a slice of toasted baguettes or cracker.

### **For the Dill Bruschetta**

4 cups diced fresh tomato  
1/2 cup diced red onion  
1/2 cup thinly sliced green onion  
salt and pepper to taste  
1/4 cup - 1/2 cup shredded parmesan cheese (some people like more cheese than others)  
Fresh Dill

You may add just about any seasoning, or other vegetables, shrimp or even crab to get whatever desired flavor you like.