**Tuna Royale**

1 cup dry white wine

2 teaspoons salt

1 ½ pounds tuna steaks

¼ cup House-Autry Seafood Breader

½ cup sour cream

½ cup mayonnaise

¼ cup minced green onion

Paprika

Combine wine and salt; pour over tuna. Marinate in refrigerator at least 1 hour. Drain tune on paper towels; dredge tune steaks in House-Autry Seafood Breader. Place tuna steaks in shallow buttered baking dish. Combine sour cream, mayonnaise and green onions; spread over tuna steaks. Sprinkle with paprika. Bake at 450 degrees for 10 minutes per inch of thickness, measure at thickest part, or until tuna steaks flake when tested with a fork. Yield: 4 servings