

YOU CAN TUNE A PIANO BUT YOU CAN'T TUNA FISH

I have a recollection from my childhood of my grandmother's tuna melts. Just tasty and comforting. Now that I think about it, one of the few specific food experiences that I have a clear recollection of and that was many, many, MANY years ago. I am not sure I will be able to get back to that, but this is an attempt. Well, maybe not an attempt, but at least an homage.

NOTE: This is just for the tuna salad portion. The pictures show a "melt" on buns, but that was just an intermediate delivery system for the tuna fish salad. I'll get to the "melt" bit later

INGREDIENTS

Qty.	Unit	Item
1	4 oz. DRWT Can	Solid White Albacore Tuna
1	2.25 oz. DRWT Can	Black Olives
1/2	Cup	Duke's Mayonnaise
1/4	Cup	Diced Celery
1/4	Cup	Diced Shallots
1/4	Cup	Diced Green Onions
1	TBSP	Celery Seed
1/2	TSP	Cayenne Pepper
1/2	TSP	McCormick Minced Garlic
1	TBSP	Sweet Pickle Relish

Any good quality mayonnaise will do, but I like Duke's

The minced garlic is not fresh minced garlic, it is pre-packaged dried minced garlic from McCormick. I happened to have it in my spice cabinet and it worked out well

SPECIAL TOOLS

- None!

PREPARATION

- 1) Rinse the veggies and let drain in a colander for a few minutes
- 2) Drain the tuna fish and olives in separate metal strainers over separate 1 quart measuring cups

- 3) Cover the draining tuna fish and olives with saucers
- 4) Dry the celery and cut into a fine dice
 - a. Cut stalks lengthwise into three thin strips
 - b. Slice strips crosswise to get a dice
 - c. Dice again to get a finer dice
- 5) Dry the green onions and slice
 - a. Cut off the little bit of root ends and the dry craggly ends of the green onions
 - b. Remove any dry and / or over fiberous and chewy layers
 - c. Slice thinly crosswise
- 6) Dry the shallots and finely dice
- 7) Finely dice the black olives
- 8) Put all ingredients in a glass bold and gently fold together with a wood spoon
- 9) Apply to delivery method of choice [i]
- 10) ENJOY!!!

NOTES

- i. This makes 4 decent sized portions for sandwiches, melts, etc.

PICTURES



























