

TUNA MELTS WITH SRIRACHA THOUSAND ISLAND

SERVES 2

SRIRACHA THOUSAND ISLAND SAUCE

Depending on the year you were born, you might remember thousand island dressing as one of the 3 or 4 choices for dressings when you ordered a salad at a restaurant sometime in your past. If not, try it now and maybe you'll like it.

- 3 tablespoons mayonnaise
- 1 tablespoon plus 1 teaspoon ketchup or to taste
- 1/4 teaspoon Sriracha sauce or to taste (or a few drops of hot sauce like Tabasco)
- 1/2 teaspoon Dijon mustard
- Pinch each: granulated sugar, salt, pepper
- 1 teaspoon apple cider or plain white vinegar or to taste
- 2 teaspoons minced onion
- 2 teaspoons minced dill pickle

In a small bowl, mix all ingredients together well. Taste and adjust seasonings, including vinegar and sugar. Set aside.

ALYCE'S TUNA SALAD SANDWICHES

- 1- 5 or 6 ounce can tuna in oil (I like Italian tuna such as Genova), drained and flaked with fork.
- 1 tablespoon minced onion
- 2 tablespoons each minced radish, celery, yellow or red bell pepper
- 2 tablespoons mayonnaise
- Pinch each Salt/Pepper
- Hot sauce—a drop or two
- 1 boiled egg, chopped*

- 4 slices rye bread
 - 2 teaspoons soft butter
 - 2 slices Swiss cheese
 - 8 slices dill pickle (I used hamburger dills)
 - 2 cups potato Chips because tuna is just better with potato chips
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- In a medium bowl, mix together tuna – egg. Taste and adjust seasonings.
 - Heat large heavy skillet, griddle, or indoor grill over medium flame for 3 or 4 minutes.
 - Meanwhile, butter one side each of the four pieces of bread. Add them butter side down to the skillet and add 1/2 cup or so of the tuna salad to each of two pieces. Top each with a piece of cheese and 4 slices of pickle and add the other slice of bread. If you have one, weigh down with a sandwich or meat press. A foil wrapped brick works fine, too.
 - Grill until toasty brown on one side, turn and grill until brown on the other and the cheese is melted. Serve hot with great potato chips and a side of Sriracha Thousand Island. A few more dill pickles wouldn't hurt.

*You can quick “boil” an egg in the microwave: Break open an egg into a greased microwave safe bowl, prick yolk once and whites several times, cover **tightly** with plastic wrap and microwave on high 45-60 seconds. Let sit 30 seconds or so, unwrap carefully, and turn out onto board to cool briefly before chopping.

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