

Fresh Tuna Salad

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A childhood favorite, this fresh tuna salad will wow anyone who has ever enjoyed a tuna sandwich. Tender tuna steaks are boiled until soft and flaky, and mixed with zesty relish and mayo for a creamy, delicious, and authentic dish. Serve with chopped veggies and crackers for a delicious snack, or make a hearty sandwich with homemade bread for a memorable meal.

Ingredients:

2 lb fresh tuna steaks
1 1/2 tsp liquid crab boil
6 medium eggs, hard boiled and chipped
1 medium onion, finely chopped
1/2 c. dill pickle relish
1/2 to 1 c. mayonnaise
Creole seasoning, to taste

Directions:

1. Bring a large pot of water to a boil. Add crab boil and fresh tuna, and boil fish until it begins to flake apart.
2. Remove tuna from heat and allow to soak for 20 minutes.
3. Drain, cool and flake into small pieces.
4. In large bowl combine tuna, eggs, onion, pickle relish and 1/2 c. mayonnaise. Add more mayonnaise as needed to reach desired consistency.
5. Season with Creole to taste and chill.

Serve cold with crackers or crudites.

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