



*Where's the tuna melt on menus these days? It used to be a standard choice, but anymore you hardly ever see it. I say, "Time to revive!" This sandwich is too easy and too good to let it be forgotten.*

### **Tuna Melt Classic**

A classic sandwich, simple, often overlooked, totally delicious... let's bring back the Tuna Melt!

#### **Ingredients**

10 oz albacore tuna in water, drained (2 packages, 5 oz each)

3 stalks celery, small dice

¼ cup plus 1 Tablespoon mayonnaise, Plus mayo for the bread

½ teaspoon Dijon mustard

Black pepper to taste

White bread (or wheat, if you prefer)

Cheddar cheese slices (thinly sliced)

There's very little skill involved here. If you're a beginner cook, be confident!

Put the drained tuna into a big bowl. Dice the celery and add it to the tuna. Fold in the mayonnaise. If you want the filling wetter, add more mayo. It's up to you! Add the mustard, and the black pepper to taste.

Here's the secret to a fabulous tuna melt. To grill the sandwich, take 2 pieces of white bread (or your choice), and lightly spread mayo on the outside of each slice. It gives the sandwich a happy crispy texture and enticing golden color.

You're going to grill the sandwich with the mayo side of the bread down.

Pre-heat your skillet on medium high. No oil or butter is necessary.

Build the sandwich... mayo on the outside... cheese, tuna salad, more cheese on the inside, topped with another piece of bread (with mayo on the outside). FYI – I use 4 thin cheese slices per sandwich, but 2 thicker slices would be fine... just give it the time to melt.

Put the sandwich in the skillet and turn down the heat to medium. This is important, because you want the cheese to melt before the bread burns. Let the bottom side get toasty – 2 to 3 minutes, then flip. Let the other side toast. When the bread is golden brown and the cheese is ooey gooey, you're done!

Cut in triangles. Devour.

Tip: If your cheese is thick and isn't melting, sprinkle a few drops of water in the pan and immediately cover with a lid. The steam will move the cheese along. Just be careful not to burn your sandwich or make your crispy bread soggy!

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