

# PIRCH<sup>®</sup>

## SUMMER GRILLING RECIPES

### Flat Top Grilled Tuna Melt

This delicious sandwich can also be made on a conventional grill. Simply heat a neutral oil (medium heat) and add your tuna mixture to a cast-iron skillet or griddle. Heat thoroughly and top with cheese to melt. Meanwhile, toast the outside of each slice of bread on the low setting of your grill. Add your mustard (if desired) and cheese to the inside of each bread slice. Build your sandwich by adding sliced tomatoes on one slice, top with tuna mixture add sliced avocados, and top with a second slice of bread... Enjoy!!! For oven application, simply preheat your oven to 400°F build your sandwich as mentioned above but set the sliced avocado aside until the sandwich is baked. Place open face on a baking sheet lined with parchment, and bake for 7 minutes or until cheese is fully melted and bread is toasted. Enjoy!

#### **YIELD: 6 SERVINGS**

#### **Ingredients:**

- 18 oz. Canned Tuna
- ½ cup Mayo
- 2 teaspoons Dijon Mustard
- 1/3 cup Celery, chopped fine
- ¼ cup Red Onion, chopped fine
- 1 teaspoon Granulated Garlic
- 1 tablespoon Dill or to preferred taste, rough chop
- 2 tablespoons Cornichons, minced (about 4 Cornichons)
- 1 tablespoon Pickling Juice
- Juice of half Lemon or to preferred taste
- Salt and Pepper to preferred taste

#### **For Sandwiches:**

- 12 Bread slices (Sourdough Rye is recommended)
- 3 cheese blend, Shredded-Cheddar, Asiago, and Mozzarella (or your favorite combination of melting cheeses)
- 6 Campari Tomatoes, sliced thin
- Avocado slices (optional but highly recommended)
- Raspberry Balsamic (or your favorite Balsamic Glaze)

#### **Method:**

1. Drain tuna in a strainer to eliminate liquid – set aside
2. In a separate bowl combine mayo, mustard, celery, red onion, granulated garlic, dill, cornichons, and pickling juice
3. When the tuna has drained completely, mix with all ingredients adding salt, pepper, and lemon juice to preferred taste.
4. Refrigerate for at least 20 minutes to allow the flavors to come together.

#### **Grilling:**

Heat tuna mixture on a griddle to caramelize and heat to at least 160°F. When the mixture is heated through, add cheese on top to melt. Spread mayo on the outside of the bread slices and set them on the grill to toast. Add mustard and cheese to the inside of the bread slices as they toast on the grill. Add tomato slices to the bottom pieces, top with tuna, and top with avocado. Add the top side.

For a little kick, add red pepper flakes to your mix, jalapeno slices with the avocado, or drizzle your favorite hot sauce. **Enjoy!**