



DILLHOLE'S TUNA MELT

'Community Through Cooking'

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INGREDIENTS:

Tuna

- 3 5oz cans tuna in water
- 1 ½ tbsp spicy brown mustard
- ¼ yellow onion
- 2 mini dill pickles
- ½ lemon
- 7 tbsp Garlic-Dill Aioli
- cheddar cheese, sliced

Garlic-Dill Aioli

- ½ cup mayonnaise
- 1 tbsp olive oil
- 3 cloves garlic, crushed
- 1 tsp dill weed
- ¼ lemon
- salt
- peppercorns, crushed

Bread

- sourdough bread, sliced
- 1 tbsp Garlic-Dill Aioli
- butter

Tomato Basil Soup

- 2 cans tomato basil soup
- ¼ cup half-and-half
- muenster cheese

RECIPE:

When it's raining, whip the dill out. Fun recipe for a stormy day.

Make the Garlic-Dill Aioli first. In a mixing bowl, combine the mayonnaise, olive oil, crushed garlic, dill weed and lemon. Add salt and pepper to taste. Chill in the refrigerator.

Next, drain the three cans of tuna and add to a large bowl. Chop up your onion & pickles, squeeze your lemon and stir in the spicy brown mustard. Finally, add 7 tablespoons of Garlic-Dill Aioli to the tuna (save 1 tablespoon of Aioli for the bread). Put in fridge.

While the tuna is chilling, cut up your loaf of sourdough and place the bread in a toaster. After it's been toasted, butter and smear Aioli on each slice. Heat your oven to 350°. Slap some tuna onto a couple pieces of sourdough and lay on top each a slice of cheddar cheese. Place on a baking sheet in the oven for 12 minutes.

While the tuna melts are baking, heat up the tomato basil soup in a saucepan. Crumble up and add the muenster. Pour it into a bowl and mix with the half-and-half. Top it off with a dollop of sour cream and a sprinkle of dill.

Remove your melts from the oven and sandwich between the remaining slices of bread. Serve alongside the tomato basil soup. Enjoy, dillhole.

-Al

