

Taking Everyday Tuna Salad To New Heights

Give your tired tuna salad new life and be the toast of the campground with this easy pie iron tuna melt. Take your favorite tuna salad recipe, or borrow our basic combination, and turn this ageless lunchtime relic into something special. Instead of tuna, use any cooked fresh fish. Kick it up by adding a little lemon juice, roasted red peppers, chopped hard boiled eggs, a squirt of dijon mustard, or a pinch of garlic salt or dill. This simple salad can be made at home to save time at the campground.

PIE IRON TUNA MELT

- 1 can tuna, drained, or cooked fresh fish fillets
- 2 tablespoons mayonnaise

- 1 stalk celery, diced
- 2 tablespoons sweet or dill pickle relish,
or add a tablespoon of each
- ¼ cup diced red onion
- ¼ cup grated cheddar cheese
- sliced tomatoes, if desired
- salt and pepper to taste

Butter two slices of bread. Place one piece, butter side-down, in the pie iron. Spread two heaping tablespoons of tuna salad on bread and cover with remaining slice, butter side up. Seal pie iron and toast over smoldering campfire, four to five minutes per side, depending on heat level. Check often to prevent burning.

