

Tuna Melt

<http://userealbutter.com/2015/06/24/tuna-melt-recipe/>

6 oz. canned tuna fish, drained
2-3 tbsps mayonnaise
2 tbsps dill pickles, chopped (optional, but good!)
2 tbsps celery, fine dice (optional)
salt
freshly ground black pepper
squeeze of lemon juice
4 slices of bread
1-2 tbsps butter, softened
2-4 slices of cheese (cheddar, swiss, etc.)

Mix the tuna fish, mayonnaise, pickles, and celery together. Season with salt, pepper, and lemon juice to taste. Butter each slice of bread on one side. On a non-buttered side of bread, layer the cheese, then tuna fish salad, then place a second slice of bread (non-buttered side down) on the tuna fish salad. Repeat for the second sandwich. Heat a skillet over medium flame. When the pan is hot, set the sandwiches down with the cheese beneath the tuna (i.e. not the tuna beneath the cheese). Let cook until the bottoms begin to turn golden and crisp. If the bottoms are browning too quickly before the cheese begins to melt, lower the heat. When the cheese is melting, flip the sandwiches over to brown the other sides. When the bottoms are golden and crisp, remove from pan and serve immediately. Makes 2 sandwiches.