

Tuna With Capers, Olives and Lemon

This is not your mother's mayonnaise-laden tuna salad, but it's just as easy to prepare.

Ingredients:

1 garlic clove, finely minced

Juice of half a lemon, plus more to taste

5 tablespoons extra virgin olive oil, plus 4 more tablespoons if serving as dip

20 ounces canned tuna, preferably packed in olive oil, drained

¼ cup chopped red onion

¼ cup chopped black olives

2 tablespoons capers

2 tablespoons minced parsley or basil

Salt to taste

Buttered toast, if serving as sandwiches

10 tablespoons unsalted butter, softened, if serving as dip

Directions:

In a large bowl, mash garlic with the back of a spoon. Whisk in the lemon juice and 5 tablespoons of olive oil. Combine with the tuna, onion, olives, capers, herbs and salt to taste.

Serve on buttered toast for sandwiches, or make into a dip: Pulse the tuna salad and butter in a food processor until it is creamy. With the motor of the processor running, slowly add the additional 4 tablespoons oil. Taste and add more salt or lemon juice if needed. Serve with cut vegetables (fennel and bell peppers are nice) and crackers.

