

Our State eats

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Fresh Tuna Melt

Yield: 4 open-faced sandwiches.

For the tuna salad:

- 10 to 12 ounces fresh tuna
- 1 tablespoon olive oil
- 1 teaspoon Old Bay seasoning
- 3 tablespoons mayonnaise
- 2 stalks celery, diced
- 1 tablespoon red onion, minced
- 3 tablespoons sweet pickle relish juice
- 1 teaspoon Dijon mustard
- Salt and pepper to taste

For assembly:

- 4 slices rye or wheat bread
- 2 tablespoons mayonnaise
- 8 slices American cheese
- 4 slices tomato
- 4 dill pickle spears (for serving)

Brush tuna with olive oil and place in hot cast-iron skillet over medium-high heat. Cook for 6 to 7 minutes per side or until tuna is cooked through. Refrigerate cooked tuna for 30 minutes.

In a mixing bowl, combine Old Bay, mayonnaise, celery, onion, relish juice, and Dijon mustard. Add salt and pepper to



taste. Roughly chop the tuna and combine with mayonnaise mixture. Refrigerate tuna salad until ready to assemble sandwiches.

Preheat oven to 350°.

Place 4 slices of bread on baking sheet. Spread mayonnaise on each slice, followed by 2 slices of American cheese and a quarter of the tuna salad. Bake sandwiches, open-faced, for 5 to 10 minutes or until cheese is melted. Serve open-faced with a pickle spear.

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