



Sparkle Kitchen

Tuna Cakes

(makes about 9 cakes)

Ingredients

- 1 can of tuna in water
- 2 tablespoons mayonnaise
- 1 tablespoon mustard
- $\frac{1}{4}$ cup diced onion
- $\frac{1}{4}$ cup relish (or diced pickles)
- $\frac{1}{2}$ cup breadcrumbs
- 2 eggs
- 4-5 sprigs of fresh thyme leaves
- oil for frying

Directions

Combine all of the ingredients—including the water from the tuna can, no need to drain it—together in a large bowl. Using clean hands, mix everything together well. Then form the mixture into balls that are each about the size of a golf ball. Remember, you can add more breadcrumbs or more liquid if the balls are too wet or dry.

Pour a few tablespoons of oil into a large skillet and heat over medium. When the pan is hot, begin adding the tuna “balls”, carefully pressing down on each one to make it into a cake as you put it in the pan. Unless you have a very large skillet, you’ll probably have to make the cakes in a few separate batches.

Let each cake cook for about 2 minutes per side, or until nicely browned. Serve warm with dressed butter lettuce and a dollop of Greek yogurt or tartar sauce.