



The  
HERITAGE  
COOKBOOK  
Project

In this fast-paced, overscheduled life it is often the simplest of recipes that bring us the most comfort.

Unassuming ingredients like canned tuna fish, celery, mayonnaise, onion, lemon juice and bakery fresh rolls can sit us right back down at the family table on a Friday night or at that beach picnic so often enjoyed during the warm summer months,

## Baked Stuffed Tuna Rolls

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Sometimes an aroma wafting through the air can transport us to a neighborhood grocery with a creaky wooden floor, metal racks of freshly baked bread, and a storekeeper who greets you by name and asks how your family is doing.

 Yield 4 servings    Prep Time 15 minutes    Cook Time 20 minutes    Total Time 35 minutes

## INGREDIENTS

4 french rolls  
2 (5 oz) cans tuna, drained  
2 ribs celery, chopped fine  
1/2 small onion, chopped fine  
1/4 cup mayonnaise  
1 teaspoon lemon juice  
2 tablespoons butter, melted

## INSTRUCTIONS

1. Heat oven to 325°F.
2. Make a slit in the top of each of the roll. Gently pull apart and create a cavity by removing about 1/2 of the bread inside. Save the bread to make
3. breadcrumbs for meatloaf or Spice Crumb Pudding English Pudding. Set aside.
4. In a medium mixing bowl, add tuna, celery, onion, mayonnaise, and lemon juice stir to combine.
5. Fill the prepared rolls with 1/4 of the filling. Insert two toothpicks creating an "X" through the rolls to hold together.
6. Place on a baking sheet, brush the tops with melted butter and bake for 15 - 20 minutes until rolls deepen in color slightly.
7. Serve with a salad on a Friday night or any other weeknight. Or pack them and head to the beach for a picnic.



Kate with her mom & dad in their Fiesta Outfits



Fioris's Bakery delivery truck



*The memory of that bread of being a little girl walking into that store with its wood floor. Picking that loaf off of the rack. And it was warm. The aroma. I can just be that little girl again*

*~ Kate McDermott*

