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Tuna Pinwheel Recipe

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TUNA PINWHEEL RECIPE

Ingredients

- 1 can (6 1/2 oz.) white tuna, drained and flaked
- 1/2 cup mayonnaise
- 1/2 cup finely chopped celery
- 1 Tablespoons (Tbsp.) sweet pickle relish, drained
- 1/2 teaspoon (tsp) dry mustard
- 1 teaspoon (tsp) Cherchies® Champagne Mustard (or for a spicier palate, try our Cherchies® Hot Banana Pepper Mustard)
- 20 slices square sandwich bread, crusts removed
- 4 Tablespoons (Tbsp.) melted butter
- Paprika

Preparation

1. Carefully remove the crusts from the bread with a knife. In a medium bowl, combine the tuna with the remaining 5 ingredients.
2. For easy clean-up, place a sheet of parchment paper over a baking sheet. Line the slices of bread on the baking sheet. Thinly brush each slice of bread with half of the melted butter, reserving the other half. Spread each slice with tuna salad. (This time, I spread a few slices with our Hot Banana Pepper Mustard to see how they would turn out).
3. Roll each slice like a jelly roll and place three toothpicks into the bread to secure. Slice each tuna roll into 3 pinwheels.
4. When ready to serve, brush the pinwheels with the remaining melted butter, sprinkle lightly with paprika, and broil the pinwheels until lightly toasted. Makes about 60 pinwheels.
5. Remove these delicious morsels from the oven and serve immediately. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods

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