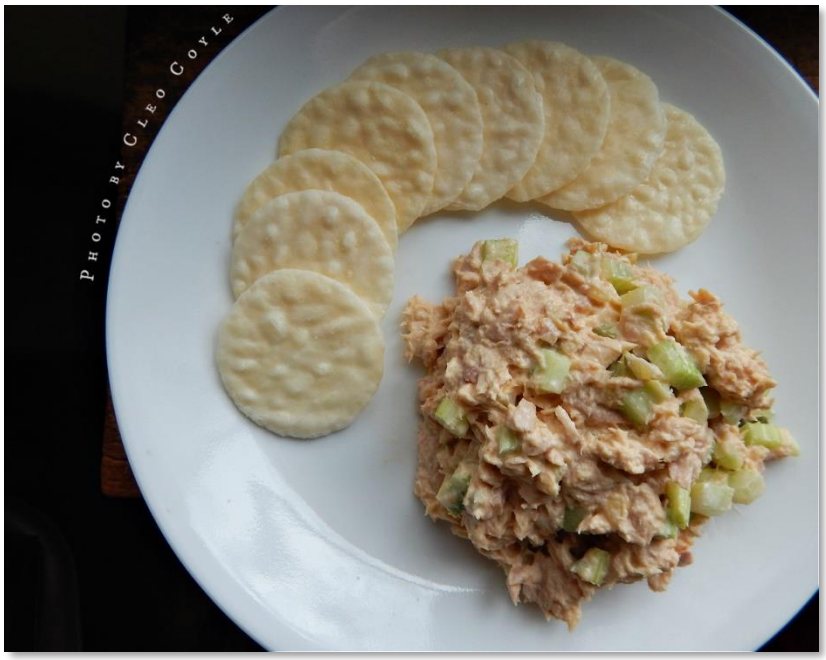
Cleo Coyle's Easy Spicy Tuna Salad



Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries] as [Cleo Coyle] with her husband, Marc Cerasini.

This is a nice light lunch that's also quick and easy. Other than tuna and celery, you only need two key ingredients: mayonnaise and sriracha chili sauce.

"OH NO," YOU MAY SAY. "THAT'S TOO HOT FOR ME!

I thought so, too, until I controlled the heat in recipes like this one. Use a small amount of the chili sauce for a wonderful smoky flavor. Increase the chili sauce for more heat. Blending it with mayonnaise (or sour cream or yogurt or cream cheese or a combo of these), you can also create the most delightful dipping sauces for boiled or fried shrimp, French fries, and raw veggies like cauliflower, carrots, and celery sticks. And that's it! Well, almost. You can mix the pretty pink mayo with other ingredients to make: Spicy Chicken Salad; Spicy Shrimp Salad, Spicy Egg Salad; Spicy Potato Salad; Spicy Coleslaw; or you can make my Easy Spicy Tuna lunch below...

Free Recipe Guide to Cleo's new culinary mystery ***No Roast for the Weary***: *click here*.

Cleo's Easy Spicy Tuna Salad

2 Tablespoons mayonnaise

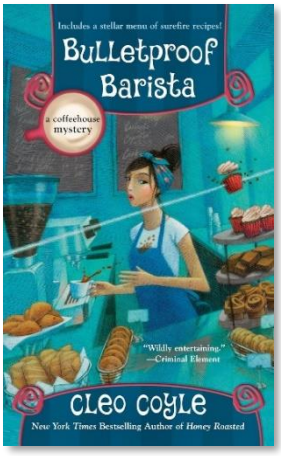
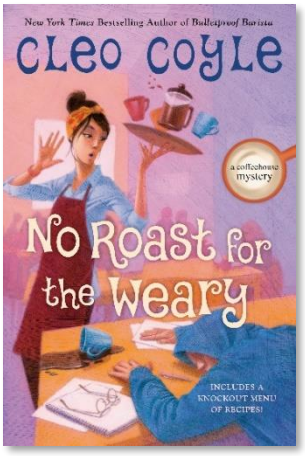
1/2 teaspoon sriracha chili sauce

1 can of tuna, drained (5 oz.)

1 stalk of celery, finely chopped

1 Tablespoon dill relish (optional)

Directions: Mix mayo & sriracha to create the spicy mayo. Combine with remaining ingredients. I like it on rice crackers or rye bread, but you may prefer it wrapped in a tortilla or pita. However you serve it, may you…

Eat with joy! ~ Cleo Coyle

The Coffeehouse Mysteries are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com