

## Tuna Avocado Dip©

### Ingredients:

1–12 oz. cont.	tuna, drained, break into small pieces
1/2 cup	Vidalia onions, cubed fine
1/2 cup	celery, cubed fine
1 small	avocado, remove seed and shell, cube
1 Tbsp.	lemon juice, sprinkle over avocado
1 Tbsp.	dry minced onions
1 firm	tomato, peel and make tomato rose, squeeze out seeds, cubed fine
1 tsp.	Wasabi horseradish, drained or from tube
1 tsp.	fajitas seasoning
1 tsp.	lemon pepper
1/4 cup	mayonnaise
1/4 cup	sour cream

### Method:

In a large mixing bowl fold all ingredients together with a spatula except the mayonnaise and sour cream. Fold in mayonnaise and sour cream to make a creamy consistency. Add more mayonnaise and/or sour cream if too dry. Cover and keep in refrigerator until ready to serve.

### To Serve:

2 hard-boiled	eggs
7 stuffed green	olives cut in halves

### Method:

Shred 1/2 head lettuce and put in a serving bowl or on a fish platter. Arrange tuna on top. Hard-boil two eggs and cube one. Sprinkle over top of tuna. Cut other egg in wedges and decorate top. Cut olives in half and decorate.

Serve with plain soda crackers.

**Hint:** To make a tomato rose—Peel a firm tomato from the stem end to the blossom end with a potato peeler. Roll peel from stem end to blossom end very tightly. It's easy!

**Hint:** Toast soda crackers for an extra treat.

