

*These boats may not float, but they sure taste great!*

# Tuna Boats

## **Ingredients:**

- 1 can water or oil pack, broth-free tuna (see Prepared Items page for brands)
- $\frac{1}{4}$  c. grated Cheddar cheese
- 1 Tbs. (Bubbies) dill pickle, chopped
- 1 onion slice, about  $\frac{1}{4}$  inch thick
- 3 Tbs. homemade plain yogurt
- 4 small cucumbers, about 6 inches long

## **Directions:**

1. Open the can of tuna. Place the tuna in a colander to drain.
2. Grate the Cheddar cheese.
3. Cut the onion slice into very small pieces and measure 1 Tbs. of the chopped onion.
4. In a small bowl, combine the tuna, cheese, pickle, onion and yogurt. Mix well until everything is combined.
5. Peel the cucumbers with a vegetable peeler.
6. Lay the cucumbers on a cutting board and make a length-wise cut of  $\frac{1}{4}$  inch off of one side of each. The cut should be deep enough to see the seeds. Scoop out the seeds of each cucumber with a spoon. Throw the seeds away.
7. Place the cucumbers on a plate. Spoon the tuna into the well that you have created in each cucumber.

