

PALMINA

Tuna Salad on Grilled Bread

Paired with 2005 Pinot Grigio, Santa Barbara County



Ingredients:

- 1 baguette split in half
- 2 garlic cloves
- 1/4 cup of olive oil
- 8oz Jar of Oil Packed Italian Tuna
- 1/4 cup of Mayo
- 1/8 cup of Chopped Picholine Olives
- 1/4 Cup of Texas Tangerine Segments
- 1 Tbs of minced Shallots
- 1 Tbs of Chives
- Sea Salt and Pepper to Taste

Fold Mayo and Tuna together and season with salt and pepper. Add rest of ingredients and gently fold as to not break the tangerine segments too much. Brush bread with EVOO and place on grill for 10 to 20 seconds. Rub with garlic and top with Tuna mixture. Enjoy on a Saturday picnic with a bottle of Pinot Grigio!