

EMERIL'S KICKED-UP TUNA MELTS

(Everyday Food, May 2010)

4 cans (5 ounces each) solid white tuna packed in water, drained

1/3 cup mayonnaise, plus more for spreading

1/4 cup finely chopped red onion

4 teaspoons capers, rinsed and drained (I left these out)

1 tablespoon fresh lemon juice

1/2 teaspoon coarse salt

1 teaspoon ground pepper

1/4 teaspoon dried oregano, crumbled between your fingers

4 slices crusty bread

8 thin slices tomato

4 slices provolone

Heat broiler, with rack in highest position. In a medium bowl, combine tuna, mayonnaise, onion, capers, lemon juice, salt, pepper, and oregano and stir until thoroughly combined.

Arrange bread on a baking sheet and spread a little mayonnaise on each slice (I toasted my bread on each side first -- using the broiler). Divide tuna salad evenly among slices, then top each with 2 slices tomato and 1 slice cheese. Broil until cheese is golden brown and bubbling, 3 to 4 minutes.

Serves 4.

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