

Recipes by Chef Lily



Tasty Toasted Tuna Sandwiches

(Makes 4 sandwiches)

- 12-ounces canned Albacore tuna, drained well
- 1/2 cup mayonnaise
- 1/8 cup minced celery
- 1/8 cup minced green onions
- 1/8 cup minced dill pickle
- 1 tablespoon minced fresh parsley
- 1 tablespoon minced roasted red pepper
- 1 teaspoon lemon pepper seasoning
- 1/2 teaspoon salt
- 4 tablespoons softened butter
- 8 slices of your favorite bread
- 8 ounces Cheddar cheese, cut into thin slices

In a large bowl, break up the tuna with a fork and add the mayonnaise, celery, green onions, pickle, parsley, red pepper, lemon pepper, and salt. Mix well to combine.

To assemble, top 4 slices of bread with 1 ounce of cheese each. Divide the tuna mixture evenly over each of the 4 slices of cheese topped bread. Now, top each evenly with the remaining cheese, and finally the remaining bread.

Heat a griddle or large frying pan over medium-low heat and add 2 tablespoon of the butter. When the butter melts, place sandwiches on the griddle and cook until golden brown, about 3 minutes.

Remove the sandwiches and add remaining butter. When it melts, add the sandwiches back, golden brown side up, and cook until golden brown on the other side.



MADISON
PUBLIC
LIBRARY

**willy
street
co-op**

Recipes by Chef Lily



Smoky Dinosaur Kale Chips

- 1 large bunch of Lacinato “dinosaur” kale
- 3 tablespoons olive oil
- 1 teaspoon smoked paprika
- ½ teaspoon Salt

Preheat the oven to 325 degrees. Remove any large center ribs and stems from the kale and tear the leaves into 3-to-4 inch pieces.

Toss well with olive oil, smoked paprika and salt.

Spread in a single layer on 2 baking sheets. Bake until dry, and lightly browned around the edges and crisp, 8 - 15 minutes.

Orangeade

- 8 large Oranges washed and cut in half
- ¼ cup sugar
- 4 ½ Cups Water
- 2 cups ice cubes

In a small saucepan, combine the sugar and ½ cup water. Bring to boil and stir to dissolve sugar. Allow sugar mixture to cool to room temperature.

Juice the oranges and add the juice to a pitcher, along with the remaining ingredients. Stir well to combine.

