

## **Joan Terrell's Curried Tuna Salad**

### **INGREDIENTS**

- 1 (7 5/8 ounce) flavor fresh pouch tuna in water
- 2 teaspoons curry powder
- 1 tablespoon olive oil
- 1/4 cup red onion, minced
- 3 tablespoons crystallized ginger, chopped
- 1/3 cup mayonnaise
- 1 tablespoon rice vinegar
- 1 teaspoon Dijon mustard
- 1/4 cup pecans, chopped
- 1 dash cayenne pepper

### **DIRECTIONS**

In a small saucepan over low heat, sauté the curry powder in olive oil for 5 minutes, stirring frequently.

While the curry powder is cooking, mince the onion and chop the crystallized ginger.

In a medium bowl, add the mayonnaise, rice vinegar and Dijon mustard; whisk to blend.

Add the cooked curry powder, crystallized ginger, onion, pecans and cayenne pepper; whisk again to thoroughly blend.

Add the tuna and mix with a fork until tuna is well blended and coated with the dressing.