

*Tuna Salad with Grapes and Lemon Tarragon Dressing*



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*Yield: 3 quarts of prepared tuna salad*

1 extra large can (4 lbs. 2 ½ oz.) solid white tuna (drained)

1 1/2 lbs. red California seedless grapes, halved

1/2 lb. toasted walnuts, chopped

2 cups diced celery

1 cup diced yellow onion

5 hard-boiled eggs, peeled and chopped

2 cups Lemon Tarragon Dressing

In a large bowl, gently break up, but do not mash, the tuna. Add the grapes, walnuts, celery, onion and eggs. Stir to mix. Add the dressing and combine until evenly moistened.

Keep chilled in a covered container until ready to serve.

*Lemon Tarragon Dressing Yield: 1 quart*

4 cups mayonnaise

1/4 cup finely grated lemon zest

1/4 cup lemon juice

1/4 cup tarragon vinegar

1 Tbsp. dried tarragon leaves, crushed

1 tsp. ground black pepper

Combine all ingredients in a large bowl and mix well. Use immediately or place in a tightly covered container and refrigerate until ready to use.