

Lemony Tuna Patties

Pearle malone

The Pennsylvania State Grange Cookbook (1992)

Servings: 6

*1 can (12 ounce) light
chunk tuna, drained
1/2 Cup butter cracker
crumbs
1/4 cup onion, chopped
2 tablespoons green bell
peppers, chopped
1 egg, beaten
1/4 cup lemon OR lime juice
1/2 teaspoon dillweed
1/2 cup butter cracker
crumbs
2 tablespoons butter or
margarine*

In a bowl, combine the tuna, 1/2 cup cracker crumbs, onion, green pepper, egg, lemon juice and dillweed. Mix well. Shape into six patties. Coat with 1/2 cup of cracker crumbs.

In a skillet, brown the patties in margarine on both sides.

Serve with tartar sauce. (May microwave on HIGH for 3 to 5 minutes or until heated through).

Per Serving (excluding unknown items): 50 Calories; 5g Fat (83.4% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 46mg Cholesterol; 51mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 1 Fat.