
Rice-Tuna Supreme

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 8

1 can (7 ounce) tuna, drained and flaked

3 cups cold cooked rice

6 pimiento-stuffed olives, sliced

1/3 cup chopped sweet pickle

2 tablespoons minced green pepper

1 1/2 cups finely chopped parsley

2 tablespoons minced parsley

2 hard-cooked eggs, chopped

1/2 cup salad dressing base

1/2 cup sour cream

2 tablespoons lemon juice

1/2 teaspoon salt

1/4 teaspoon pepper

dash cayenne

2 pimientos, diced

1 hard-boiled egg yolks

DRESSING

1/4 cup sour cream

1/4 cup mayonnaise

In a bowl, combine the tuna, rice, olives, pickle, green pepper, chopped parsley and minced parsley. Mix well.

In another bowl, mix the eggs, salad dressing, sour cream, lemon juice, salt and pepper. Add the tuna mixture. Toss well. Gently stir in the pimiento. Pack the mixture into a quart bowl.

Chill.

Make the dressing: In a bowl, combine the sour cream and mayonnaise. Mix well.

Unmold the salad on a service plate. Spread with the dressing and sprinkle with sieved egg yolk. Garnish with chicory or other salad green.

Salads

Per Serving (excluding unknown items): 161 Calories; 13g Fat (71.2% calories from fat); 7g Protein; 4g Carbohydrate; trace Dietary Fiber; 73mg Cholesterol; 300mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.