Tuna Miniatures

Frances Wise
The Pennsylvania State Grange Cookbook (1992Spinach Squares
25:

Servings: 16

2 cups crushed cornflakes
1/3 cup milk
1/4 cup mayonnaise
1 can (7 ounce) tuna,
drained and flaked
1 tablespoon parsley,
chopped
1/4 cup onion, minced
1/2 teaspoon
Worcestershire sauce
1 teaspoon lemon juice
1/4 teaspoon salt
1/8 teaspoon pepper

Preheat the oven to 425 degrees.

In a bowl, combine one-half of the cornflakes with milk. Add the mayonnaise, tuna, parsley, onion, Worcestershire sauce, lemon juice, salt and pepper. Mix well. Shape into one-inch balls. Roll in the remaining cornflakes. Place on a greased baking sheet.

Bake for 15 minutes or until heated through.

Serve immediately.

Per Serving (excluding unknown items): 44 Calories; 4g Fat (71.4% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 61mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.