

LEMON AND OREGANO TUNA MOUSSE

R·STUART & C^o.

Pinot Mom



Wine Pairing Suggestions:
Love, Oregon Chardonnay or Bubbly

1 6½ ounce can tuna
in olive oil, do not drain

4 tablespoons
unsalted butter,
at room temperature

1 lemon,
preferably organic

2 tablespoons
extra virgin olive oil

½ teaspoon good quality
dried oregano, make sure
it's still green and not
so old it's just brown

1 plump, very fresh
garlic clove, minced
(*degerm if necessary*)

A dead-simple, and super-quick hors d'oeuvre you can make with pantry staples and enjoy before almost any meal. Good quality ingredients make all the difference here. Use the best quality tuna and butter you can get your hand on.

1. Add the tuna and its oil to the bowl of a food processor. Zest the skin of the lemon, and it's juice, add both plus the butter, olive oil, oregano and garlic too. Process all until smooth and creamy. Taste for seasoning, you may want to add salt, pepper or more lemon juice.
2. Refrigerate it for a couple of hours before serving, if you have time, to allow the flavors to come together. Serve it at room temperature with crunchy vegetables and/or crackers.

