

helps you put something new under the bun

Niches

TUNA BURGERS



So creamy it won't separate even when heated in a recipe like this.

That's real mayonnaise. Whole-egg Hellmann's.

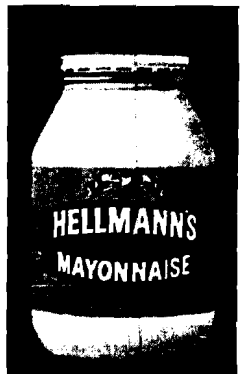



- 1 (7-ounce) can tuna, drained and flaked
- 1/2 cup fine fresh bread crumbs (2 slices bread)
- 1/2 cup chopped celery
- 2 tablespoons minced onion

- 1/3 cup HELLMANN'S® Real Mayonnaise
- 2 tablespoons chili sauce
- 1 teaspoon lemon juice
- 4 hamburger buns, toasted
- Lettuce and tomato slices

Combine first 4 ingredients. Blend next 3 ingredients, stir into tuna mixture. Form into 4 patties. Fry in lightly oiled skillet over medium heat about 5 minutes or until browned. Serve on hamburger buns with lettuce and tomato slices. Makes 4.

BRING OUT THE HELLMANN'S AND BRING OUT THE BEST



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