



Dine in the Dark Recipes from Chef Rick Boyer

“Kicked Up” Tuna Salad Sandwiches

- 1 Can Tuna
- 2 Tbl. Canned roasted red peppers (chopped)
- 1 Tbl. Capers
- ¼ tsp. Onion powder
- ¼ tsp. Garlic powder
- Pinch Cayenne pepper
- 1 Tbl. Red wine vinegar
- 2 Tbl. Olive oil
- 1 dash Hot sauce

Drain tuna and transfer to a bowl. Add remaining ingredients and serve on your bread of choice. Add tomatoes, lettuce and cheese if applicable.

White Bean Dip

- 2cans Cooked white beans
- 1cup Boursin or cream cheese
- 1/2cup Grated parmesan cheese
- 2 Tbl Lemon juice
- ½ tsp Dried thyme
- 1/4 tsp Garlic powder
- 1/4 cup Olive oil
- 1 Tbl Dried chives
- To taste Salt and pepper

Drain cooked white beans and transfer to a bowl. Mash the beans and add the remaining ingredients. Stir vigorously until ingredients are well incorporated and a smooth paste is formed. Serve with crackers of your choice.

