

Tuna-Noodle Casserole

20 ounces canned tuna	2 10.5-ounce cans cream of celery soup
2 shallots	1 10.5-ounce can cream of mushroom soup
2 tablespoons butter	½ cup snipped fresh dill
1 large or 3 kirby cucumbers	2 teaspoons fresh thyme
3 celery stalks	Salt and pepper to taste
Juice of ½ lemon	Crushed potato chips
12-ounce can evaporated milk	1 teaspoon paprika
12 ounces egg noodles	

Drain the tuna, and flake it into a large casserole.

Mince the shallots, and cook them in the butter until very soft, but not browned. Set aside.

Peel the cucumbers, and slice them in half lengthwise. With a teaspoon, scrape out all of the seeds and discard. Salt both sides of the cucumbers, and place cut-side down on paper towels for at least ½ hour, which will remove excess water.

Dice the celery stalks, and blanch in boiling salted water for 2 minutes. Drain and refresh the celery in cold water. It should remain quite crisp. Set aside.

Squeeze the juice of ½ lemon into the flaked tuna. Add the cooked shallots. Stir in the soups and the evaporated milk, and mix thoroughly.

Rinse the salted cucumbers in cold water, then dice them, and dry the pieces in paper towels to get rid of any additional water. Stir the cucumber, plus the diced cooked celery, into the tuna mixture.

Mix the fresh thyme and the snipped dill into the tuna mixture. Taste the mixture for salt and pepper. If it seems a little too thick and pasty, you can add a bit of whole milk to moisten it.

Cook the noodles in salted water, according to the package instructions. Drain and add them to the tuna mixture. Crush enough potato chips to cover the top of the casserole, then sprinkle the paprika over the top.

Bake the casserole in a 350° oven for about 35 minutes, until the mixture is bubbling.

Any leftovers can be refrigerated and reheated.