

Scott's Mauritanian Tuna and Pasta Salad

Submitted by Scott McGuire

(This recipe was born out of desperation. A few years ago, grocery store shelves were mostly empty in Mauritania. Despite the limited choices, this concoction provided my next 3 or 4 meals.)

Ingredients:

- 12 ounces (or so) canned tuna packed in water (drained)
- 15 ounces (or so) canned sweet corn (drained)
- mayonnaise
- vinegar
- butter
- 6 eggs
- one or more chopped onions
- one half box of pasta (medium shells work well)

Directions:

1. Cook pasta according to directions on the box.
2. Saute onions in a bit of butter.
3. Hard-boil the eggs, cool, peel, and chop into bite' sized chunks.
4. Combine tuna, pasta, corn, eggs and onions in a large bowl.
5. Add mayonnaise, one soup spoon at a time until the mixture reaches desired consistency.
6. Mix in one tablespoon of vinegar. This really enhances the flavor. Add more if desired, but be careful. Too much can ruin the whole thing.