

# VIRGINIA'S TUNA FISH CASSEROLE RECIPE

I think of this as my Dad's recipe, so I wanted to call it **Allan Baldwin's Tuna Fish Casserole**, but I know he thought of it as his mother's recipe, so I titled it after her.



Makes one 13in X 6in casserole dish, takes less than an hour total

- 1lb of Creamettes Elbow Macaroni Pasta (half of a 2lb box)
- 2 cans of Tuna in Water (regular 5oz cans) (Try to get an ocean safe one)
- 2 cans of Cream of Mushroom Soup (10.5 oz) (if you don't like mushrooms, you can do cream of celery soup)
- McCormick celery salt (CANNOT BE OMITTED)
- 8oz Bag of Lays regular potato chips, no ridges



Me and some Tuna Fish Casserole I made in the dorm, my freshman year of college, 2001

1. Preheat your oven to about 325F.
2. Cook the pasta in water in the normal way, following box instructions.
3. Drain and reserve the water from the tuna into another container, like a measuring cup with a spout or a bowl.
4. Spoon the somewhat congealed soup into the measuring cup along with the tuna water and then microwave it for about 30 seconds to loosen up the soup so that you can stir it together.
6. Drain pasta and make a layer of noodles along the bottom of your casserole dish. Continue layering the other ingredients according to this diagram. Each noodle layer is pretty thin. **DO NOT FORGET THE CELERY SALT.** Celery Salt is heart of this recipe.
7. When you get to the top layer, crumble the chips as you sprinkle them on top. Save some chip for tomorrow for you sprinkle on top of microwaved leftovers.
8. Bake the casserole in the oven at 325F for about 20 minutes. You are really just warming the whole thing up and browning the chips.
9. Serve immediately with more celery salt on the side. Try not to eat the whole thing so that you can still have leftovers.

