

*This surprisingly tasty [tuna burger recipe](#) cleverly uses mayonnaise packets — which, of course, you will have ransacked from the nearest deli. (No working fridge to keep an opened jar of mayo in, remember?) And, of course, if the world has collapsed, you'll be cooking the burgers (and the rice) over an open fire.*

## **Curried Tuna Burgers**

Makes 4

### **For the burger:**

8 ounces packaged tuna

4 mayonnaise packets (about 4 tablespoons)

¼ cup (about) packaged bread crumbs plus additional for breading (we used panko crumbs)

1 tablespoon curry powder

¼ cup chopped dried fruit (we used dried cranberries)

Salt and pepper to taste

Vegetable oil for frying

### **Spicy sriracha mayo:**

Mayonnaise

Sriracha sauce to taste

Hot cooked rice for serving (optional)

**Make the burgers:** Mix tuna, mayo, breadcrumbs, curry powder and dried fruit together to form a tight mixture. Adjust seasoning with salt, pepper and/or more curry powder.

Adjust texture, as needed, with more breadcrumbs.

Form the mixture into 4 patties, dredge in additional breadcrumbs and fry gently in oil until golden brown and warmed through.

**Make spicy sriracha mayo** to serve with the burgers by mixing mayonnaise with sriracha.

Serve with rice, if desired.



*Start saving those mayonnaise packets now!*