

(Adapted from The Classic Italian Cook Book, Marcella Hazan) May '06

Mix together 15.5 can white cannellini beans drained (or small habichuela,  
or any other not too big white bean)  
8 oz. homemade tonna al oglio (see recipe), or 7oz. can Italian style tuna in  
olive oil (tonno al oglio) with oil  
Thin sliced and finely diced half red bermuda onion  
2T red wine vinegar.

Mix well breaking up tuna as desired. Check taste for vinegar.  
Serve with Antipasto or by itself on shredded lettuce with sliced tomatoes.  
Keeps in fridge several days.