

## **CURRIED CHICKEN SALAD**

courtesy of Ana Bessellieu

Adapted from a recipe from Knollwood Country Club

To serve 12 To serve 48

4 chicken breasts (8 halves) 16 chicken breasts (32 halves)

2 c. water/ white wine for poaching 8 c. water/white wine for poaching

1 c. coarsely chopped pecans 4 c. coarsely chopped pecans

1 c. thinly sliced celery 4 c. thinly slice celery

1 c. chopped green onions 4 c. chopped green onions

2 c. green grapes, halved 8 c. green grapes, halved

1 c. mayonnaise 4 c. mayonnaise

1 c. sour cream 4 c. sour cream

2 Tbs. Dijon mustard ½ c. (8 Tbs.) Dijon mustard

4 tsp. curry powder 5 Tbs. (16 tsp.) curry powder

salt and pepper to taste

small butter lettuce leaves

Poach chicken breasts in simmering water or wine for 15 minutes. Cool chicken and then cut into small cubes.

In a bowl, mix chicken, pecans, celery, onions and grapes.

In a separate bowl, mix mayonnaise, sour cream, mustard, curry powder and salt and pepper to taste.

Gently mix dressing into salad ingredients, cover and chill for several hours or overnight.

At serving time, scoop chicken salad into butter lettuce leaves or 'cups' and garnish each plate with extra grapes if desired.