

## Chicken Salad with Mahogany Rice

3/19/00 and 9/20/11 for The Garden Workers Laura Gregg

18 cups chicken (cooked, cut/pulled into pieces) about 8 ½ lbs chicken breasts

Cut up and mix together with the chicken

4 tart apples, some with skin, toss in lemon juice to keep white (about 2 ½ cups)

1 cup chopped celery

sliced dried apricots (1/2 cup - optional)

1 ¼ cup dried sour cherries (add water in cup and microwave to soften)

4 cups red seedless grapes, sliced in quarters- extra grapes for decorating

2 cups golden raisins

1 ½ cups sliced scallions – green part only

4 cups cooked mahogany rice (can use brown instead)

1 cup sliced toasted almonds – as side option

Dressing mix in enough to marinate the day before, may be served with extra dressing

1 cup Greek yogurt

2 teaspoons honey

fresh juice from 6 lemons

2 tablespoons whole grain mustard

1 ½ cups good olive oil

salt and pepper to taste

or

1 large bottle balsamic vinaigrette

2 t. honey

yogurt to taste