

Chicken Salad for Sandwiches

Serves 6-8

Stir together:

4 cups cooked, chilled, finely chopped chicken

¼ cup chopped onion

¼ cup pickle relish (or finely chopped pickles with pickle juice)

½ cup finely chopped celery

1 cup mayo

1 T. prepared mustard

½ tsp. salt.

Optional ingredients:

1 tsp. curry powder

½ cup finely chopped green apples

½ cup raisins or craisins

1 -2 hard boiled eggs diced fine.

If using chicken breast, you may need to add a little more mayo to bring the consistency to where you want it because chicken breast is drier.

Serve on croissants, sandwich bread, hamburger buns or naan with lettuce a thin slice of tomato and onion.

Store in refrigerator for up to a week.

INGREDIENTS

4 cups finely diced chicken

¼ cup chopped onion

¼ cup pickle relish

1 cup mayo

1 T. prepared mustard

½ tsp salt

Optional ingredients:

1 tsp. curry powder

½ cup finely chopped green apples

½ cup raisin or craisins

