## Curry Chicken Salad

I like to use this when I make sandwiches. It makes a great presentation. Serves 4

| 1/2 cup   | cnopped onions                           |
|-----------|--|
| 1/4 cup   | chopped green onions                     |
| 1/4 cup   | pickle relish or chopped pickles         |
| 1/4 cup   | mayonnaise                               |
| 1 tbsp    | prepared mustard                         |
| 1 tsp     | hot sauce                                |
| 1 tsp     | turmeric                                 |
| 1/2 tsp   | curry powder                             |
| 1-1/2 lbs | shredded chicken, skin and bones removed |

- 1. In a large bowl, whisk the onions, relish, mayonnaise, mustard, hot sauce, tumeric, curry powder until blended well. Add chicken, stir to coat.
- 2. Place on top of a green salad or btween two pieces of bread for a sandwich.

Variation: You can also nuts (macadamia nuts, pecans or cashews)1/2 cup of chopped nuts (for a crunchy texture. up papayas and place into the dish for a sweet added flavor.

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