

Meg Gaeta's Recipe for
Katherine's Chicken Salad
Opening Workday and Picnic
At Tweet's Memorial Garden at Cherokee Ranch

Ingredients:

4 cups cooked, diced chicken breasts
¾ cup mayo
½ cup sliced green onions
8 ounce can sliced water chestnuts, drained and chopped
1 tablespoon Dijon mustard
1 teaspoon Worcestershire sauce

1 cup shredded Swiss cheese
Garlic to taste

Preparation:

Combine first 6 ingredients. Add Swiss cheese.

This can be used in a variety of ways: hollow out sliced French baguette, fill with chicken mixture, wrap in foil and bake 20 minutes at 350 degrees.

Or serve cold in sandwich, a salad or spread on crackers. Great for back-up plan when hungry out-of-town company arrives.

