



JEN'S CHICKEN SALAD

3-4 CHICKEN BREASTS, *BAKED OR GRILLED*
1 BAG OF DRIED CRANBERRIES
3-4 CELERY STALKS, *LEAFY PARTS INCLUDED*
GOOD MAYONNAISE
SALT & PEPPER

IN A FOOD PROCESSOR, GRIND THE CHICKEN TO A COARSE TEXTURE.
EMPTY INTO BOWL.

IN THE SAME PROCESSOR BOWL, GRIND CRANBERRIES AND CELERY TO
A RELISH CONSISTENCY.

MIX ALL TOGETHER. SEASON WITH SALT AND PEPPER AND ADD
MAYONNAISE UNTIL THE DESIRED CONSISTENCY. FOR SALADS, LEAVE
SLIGHTLY "DRIER" AND FOR SANDWICHES, USE MORE MAYONNAISE.

THE PERFECT CHICKEN SALAD SANDWICH IS THIS SALAD WITH
BUTTERED THIN SLICE PEPPERIDGE FARM BREAD.