

# Chicken Salad *(Elizabeth Evans)*

## Auction Notes:

- BE SURE TO MEASURE for this recipe

## Ingredients:

- 8+ cups (not pressed down, but loose) turkey & chicken combined
- 8 stalks celery
- 2 cups relish
- 8 (2 cups) boiled eggs
- 1 – 1 1/4 cups Mayonnaise (start w/ 1 cup & add a little if needed)
- 2 tbs mustard
- 1 tsp paprika

## Directions for Recipe:

1. Chop celery (split stalks in half first and then finely chop).
2. Use turkey & chicken combined
  - a. Boil chicken & pick meat off bones.
    - Save broth for soups.
  - b. Bake turkey.
    - Save broth for soups.
    - Take breasts off whole and wrap in plastic wrap
    - Cut up dark meat and pull apart with fingers. Use this w/ chicken for chicken salad
  - c. After combining turkey & chicken, measure out 8+ cups (loose) for salad and freeze the rest.
    - Label w/ contents and date.
3. Use egg slicer to double slice boiled eggs.
4. Combine all ingredients in large metal bowl.
5. Using gloved hands, mix well
6. Put chicken salad into large deli containers, cover w/ plastic wrap and put in inside kitchen frig.