

Curried Chicken Salad

4 Chicken Breast halves
1/2 cup Water
1/2 cup Sherry
2 Tablespoons minced Onion (half amount if dried is used)
1 teaspoon Curry Powder
1 cup Mayonaise
3/4 cup Sour Cream
1 1/2 teaspoon Curry Powder
1 to 1 1/2 cups halved Green Seedless Grapes (or to desired amount)
1 small can Sliced Water Chestnuts, drained

Cook Chicken Breasts in Water, Sherry, Onion pieces and 1 teaspoon Curry Powder. Simmer for 30 to 45 minutes. Drain and take Chicken off Bone if not already boneless. Cool Chicken.

Cut Chicken into bite-sized pieces.

Mix Mayonaise, Sour Cream, 1 1/2 teaspoons Curry Powder together.

Stir in Chicken Pieces, halved Green Grapes, Sliced Water Chestnuts. (*More or less grapes may be used to desired amount*).

Serve single servings with Strawberry Gelatin Mold on Lettuce Bib.

Strawberry Jello Mold Salad

2 small packages (or 1 big package) of Strawberry Jello
2 3/4 cups hot Water

1 small packet Knox Gelatin
1/4 cup cold water

1 - 10 ounce box frozen Strawberries, thawed
1 cup Sour Cream
1 small package (4 ounces) Cream Cheese

mayonaise

Add Strawberry Jello to Hot Water.

Dissolve Knox Gelatin in Cold Water.

Add Knox Gelatin mixture to Strawberry Jello mixture.

Put jello mixture, strawberries, sour cream and cream cheese in blender and mix thoroughly.

Lightly “grease” gelatin mold(s) with Mayonaise.

Pour in mixture and chill until set in refrigerator.

Unmold and serve.

(If all ingredients do not fit into blender at once, then make two 1/2 batches, blend separately, combine both batches together in mixing bowl, and then pour into mold.)

This recipe is a very good compliment to the Curried Chicken Salad.: