

Rotisserie Chicken Salad

1 ROTISSERIE CHICKEN

1/2 MEDIUM ONION (MINCED)

1/8 CUP CHOPPED CELERY

1/2 TSP. DILL WEED (CHOPPED)

1/4 TSP. PEPPER

1/2 CUP MAYONNAISE

Onion: Chop fine (mince) Use dehydrated or sauté' onions for milder flavor.

Chicken: If refrigerated, take out and let sit at room temperature for 1 hour before mixing. Take off skin, bones, and cartilage. Chop chicken into 1/2 in size cubes.

Celery: chop in small pieces.

Combine above ingredients in large bowl and mix with a metal spoon so you can break up chicken chunks. (I prefer to hand mix...Tammy)

Options: Omit Dill if preferred. Add additional ingredients like chopped pecans and grape halves for special occasions. Some like to warm and serve with toasted almond slices in salad.

Appetizers: Bake small phyllo cups. 20 minutes before guests arrive put a dollop of chicken salad in each cup! People will love these!

Sandwich: Best on sourdough (untoasted) with a thinly sliced cucumber and a little mayo. Yummy!

Recipe servings vary with size of chicken.