HOT CHICKEN SALAD

INGREDIENTS

4 cups cooked chicken (breast works best)

2 (10 oz) cans cream of chicken soup

2 cups celery

1 small onion, minced

1 cup slivered almonds (optional)

Salt & pepper to taste

½ cup mayonnaise

2 cans water chestnuts, sliced

METHOD

1. Cook chicken — let cool in broth until you can debone and cube it.
2. Mix all ingredients except chicken, then fold in chicken.
3. If dry, add more mayo.
4. Top with crushed potato chips.
5. Bake at 450° for about 20 min or until bubbly.

Servings are not specified in the original family recipe.

AT THE TABLE A Crisp White

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