

Coronation-ish Chicken Salad

Serves 4 to 6

- 4 chicken breasts, boneless and skinless, poached and diced
- 1/2 cup mayonnaise
- 1 tablespoon curry powder (more or less, according to taste.)
- 2 tablespoons mango chutney or apricot preserves
- 1/2 yellow onion, finely diced
- 1 stalk celery, finely diced
- 1/4 cup currants or raisins
- 1 tablespoon vinegar: cider, champagne or whatever
- The juice of 1/2 lemon
- Salt and pepper to taste
- 1/4 cup chopped cashews for garnish
- Watercress, washed and de-stemmed, for garnish

Preparation:

1. Combine mayonnaise, curry powder, vinegar, chutney, lemon juice, salt, and pepper. Stir well.
2. Throw in the chopped chicken breast meat, onion, celery, and currants/raisins. Stir until everything is well-coated.
3. Refrigerate overnight to let all the ingredients get to know each other a little better.