

Judy Talley's Chicken-Fruit Salad

Servings: 4

Source: Judy Talley

Ingredients

- 2 Cantaloupes, Scooped Into Balls
- 1½ Chicken Breasts
- 1 can Mandarin Orange Slices
- ½ cup Slivered Almonds
- ½ cup Thinly Sliced Celery
- ¼ cup Sour Cream
- ¼ cup Mayo
- 1 teaspoon Lemon Rind
- 2 Lemon Juice
- 2 Chopped Preserved Ginger (not Candied), Found In A Jar
- 2 Ginger Liquid
- ¼ teaspoon Salt
- ½ teaspoon Sugar

Method

1. Cook the chicken breasts: simmer in water to cover with peppercorns, celery, onions, salt, and thyme. (Freeze the broth.)
2. Cut 2 cantaloupes in half with a jagged edge. Scoop out into balls.
3. Cool and chop the chicken.
4. Add a can of mandarin orange slices and ½ cup thinly sliced celery.
5. Add the melon balls and, at the last minute before serving, add ½ cup slivered almonds.

Dressing

1. Moosh together all dressing ingredients and chill.
2. When chilled, add dressing to salad and serve in melon halves. Slice a bit off the bottom to keep from tipping.
3. Garnish with mint or parsley on a lettuce bed.

Notes

Poorly laid out recipe — think ahead. Make dressing first so it can chill. Chicken needs time to cook and cool.