

Chicken Salad w/ Bleu Cheese Mayo



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

4 chicken breasts, cooked, diced into bite sized pieces

2 garlic cloves, minced

1c celery, diced

1c green grapes, cut in half

1/2c dried cherries

1/2c pecans, chopped

2 egg yolks

2T sherry vinegar

1T Dijon mustard

1 1/2c olive oil

1c bleu cheese, crumbled

salt and pepper, to taste

Mix together cooked chicken, garlic, celery, grapes, dried cherries and pecans in large bowl.

To make dressing, place egg yolks, sherry vinegar and Dijon mustard in bowl of food processor and process about 30 seconds. With machine running, drizzle oil in a thin, steady stream through the feed tube. After the mixture has emulsified add crumbled bleu cheese and mix by hand. Add salt and pepper, to taste.

Pour mayonnaise over chicken salad and toss well. Serve chilled or room temperature.

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Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com