

FROM OUR KITCHEN TO YOURS

A Recipe from America's Resort™

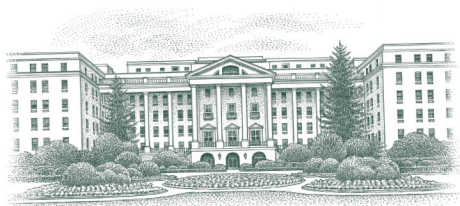
The Greenbrier's Chicken Salad

Serves 8

15-pound fowl or 2 2 ½ pound chickens
1 cup diced celery (3 medium ribs celery)
2/3 cup sour cream
1 1/3 cups mayonnaise
2 tablespoons white wine vinegar
Salt and freshly ground black pepper, to taste

Put the chickens in a large stock pot with lightly salted cold water to cover. Bring to a boil, reduce the heat and poach gently, skimming off any foam accumulating on the surface, until the meat is very tender when pierced with a knife, 50-60 minutes. Leave the chickens to cool in the poaching liquid. When cool enough to handle, remove all the meat, using a paring knife and your fingers. Discard any skin, fat or gristle. Cut the meat into ½-inch dice. (The poaching liquid can be used as chicken stock in another recipe.) The chicken may be prepared up to 1 day ahead.

Mix together the diced chicken, diced celery, sour cream, mayonnaise and vinegar. Season to taste with salt and pepper. Chill well before serving, with greens and vegetables as a salad, on bread for a sandwich or with half a cantaloupe, as served at The Greenbrier outdoor pool.



The
Greenbrier
AMERICA'S RESORT™