

# Chicken & Grape Salad

*We stumbled upon this recipe some years ago and it has become a favorite Summer Luncheon or Light Dinner of ours and many of our friends. Ed & Hazel Bottrell*

*About 4-6 servings*

<b>Chicken, Grapes and Stuff</b>	
2 C	Chicken breasts (2), cut into bite sized pieces, sautéed in butter and/or oil until cooked
1 C	Celery, diced or cut into small chunks
1 C	Spring Onions, cut into $\frac{1}{4}$ " lengths
2 C	Grapes, Red or Green Seedless
$\frac{3}{4}$ C	Sliced Almonds, toasted
4-6	Romaine lettuce leaves
<b>Sauce</b>	
$\frac{1}{4}$ C	Mayonnaise
$\frac{1}{4}$ C	Sour Cream
1 t	Brown Sugar
	Juice of $\frac{1}{2}$ Lemon
	Salt and Ground Black Pepper to taste
Pinch	Cayenne Pepper (optional)

## ***Instructions:***

1. Sauté the chicken pieces in buttery oil until cooked and slightly browned. Set aside to cool.
2. Clean and trim Romaine Lettuce leaves, place on a serving plate.
3. Toast the slivered almonds, turning 1-2 times - about 8-10 minutes at 300° F, until slightly browned.
4. Prepare Celery, Spring Onions, Grapes
5. Prepare and mix the mayonnaise, sour cream brown sugar, lemon juice.
6. Combine all ingredients in a (serving) bowl and mix. Add salt and pepper to taste.
7. Serve on top of lettuce leaves.