

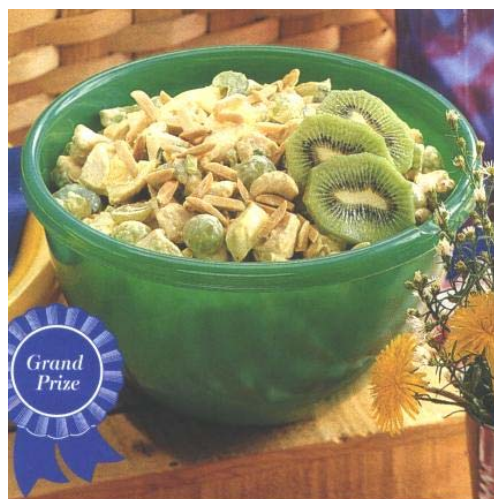
Almond Chicken Salad

Grand Prize Winner, Kathy Kittell of Lenexa, Kansas. Something very different and great on those hot days of summer.

4 cups cubed cooked chicken
1-1/2 cups seedless green grapes, halved
1 cup chopped celery
3/4 cup sliced green onions
3 hard-cooked eggs, chopped

1/2 cup mayonnaise, reg, light, or fat-free
1/4 cup sour cream, reg, light, or fat-free
1 Tb. prepared mustard
1/2 tsp. salt, optional
1/2 tsp. pepper
1/4 tsp. onion powder
1/4 tsp. celery salt or seeds
1/8 tsp. dry mustard
1/8 tsp. paprika

1/2 cup slivered almonds, toasted
1 kiwifruit, peeled and sliced, optional



In a large bowl, combine chicken, grapes, celery, onions and eggs.

In another bowl, combine the next nine ingredients; stir until smooth.

Pour over the chicken mixture and toss gently.

Stir in almonds and serve immediately, or refrigerate and add the almonds just before serving.

Garnish with kiwi if desired.

Yield: 6 to 8 servings.