



# Chicken Curry Salad Dressing

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Categories: Salad Dressing

Start to Finish Time: 1 hour 20 minutes

Yield: 3 c

Preparation Time: 20 minutes

Description: A super dressing for chicken salad.

## Directions

- 1) Combine the mayonnaise, wine, chutney, curry powder, and salt and pepper in the bowl of a food processor fitted with the steel blade. Process until smooth.
- 2) Combine the chicken with enough dressing to moisten well. Add the celery, scallions, and raisins, and mix well. Refrigerate for a one hour to allow the flavors to blend. Add the cashews and serve at room temperature.

## Ingredients

1 1/2 c Mayonnaise  
(Hellman's or Best Foods)  
1/3 c dry White Wine  
1/4 c Apricot and  
Cranberry Chutney  
3 T Ship Green Label  
Curry Powder (Bombay)  
2 lg stalks Celery, diced  
2 lg Scallions chopped,  
white and green parts  
3 ozs Raisins  
1 c whole roasted, salted  
Cashews, option  
Salt and Pepper to taste