

# Recipes from **Chef William**



## *Vineyard Chicken Salad*

1. 1 Lb. boneless, skinless chicken breast
2. ¼ C. *Chef William Concord Cayenne Sauce*
3. ¼ C. mayonnaise (your favorite), light
4. 2 ribs of celery, thinly sliced
5. ½ C. toasted almonds, slivered or sliced
6. 1 Tbsp. lemon juice
7. 1 Tbsp. lemon zest
8. ½ Tbsp. tarragon
9. 1/3 Lb. seedless grapes, washed and cut in half
10. salt & pepper to taste
11. 4 whole wheat bagels, sliced and grilled with olive oil cooking spray on sliced sides

Poach, grill, or bake chicken. Chop into bite sized pieces

Whisk *Chef William Concord Cayenne Sauce*, mayonnaise, lemon juice, and zest together and pour over cooked chicken. Add celery, toasted almonds, tarragon, and grapes. Toss well, refrigerate for at least 4 hours, taste and correct seasonings. Serve on whole wheat bagels, over mixed greens, on a croissant, or in a wrap, but make sure to have a glass of a favorite regional fruity white wine on hand to help you enjoy this recipe to its fullest!