

Chicken Salad Sandwich

Notes

Often used in club sandwiches.

Sometimes it might seem unimportant to butter the bread. However, spreading butter or margarine on the bread stops the bread from getting soggy, which is especially important if you are making the sandwiches for later. For example, if you are packing a lunch for a road trip or a picnic, you want the bread to remain as fresh as possible. So, buttering the bread will keep it from absorbing moisture from the wet ingredients.

Ingredients

Chicken – any kind of chicken can be used: thighs or whatever. But it is better to use white meat and easier to use boneless, skinless breasts

1 onion

2 – 3 stalks celery

Mayonnaise

Butter or margarine

2 slices bread

Salt and pepper to taste

Process

Bring the chicken to a boil and cook at a medium high heat for 1 hour

Allow to cool

Debone the chicken (you can skip this step if you used the boneless chicken)

Dice the chicken, onion and celery and mix them together in a large bowl

Add mayonnaise to taste – remember the chicken is dry so you need a fair bit

Toast the bread if you prefer

Spread butter or margarine on bread or toast

Spread chicken salad on the bread or toast

Put the sandwich together and cut it diagonally