

Chicken Salad Sandwich

Place 2 lbs. of boneless, skinless chicken breasts, coated with butter and seasoned with salt & pepper, in a shallow pan and cover tightly with foil. Roast at 350 degrees for 45 minutes to 1 hour until juices run clear. Cool. Coarsely chop and shred fine. Set aside. (Chopped and shredded rotisserie chicken from the deli can be substituted.)

Mix 1 cup of Helmann's mayonnaise with the juice of one-half of a small lemon. Add 2 tsp. curry powder, 1 cup finely diced celery. Mix well and add chicken. Toss together and chill.

Filled Finger Sandwiches:

To make finger sandwiches, buy Pepperidge Farm Sandwich white or wheat bread. Before adding filling, lightly spread one side of each slice of bread with softened butter (this prevents sogginess). One-half cup (1/4 lb. stick) of butter will spread a 1 lb. loaf of bread. To assemble each sandwich, spread a thin layer of filling on the buttered side, top with a second slice of bread (buttered side down). Neatly trim off crusts.

Cut diagonally into quarters to make 4 triangles.

—OR—

Cut horizontally and vertically to make 4 small squares.

A 1-lb. loaf of bread yields 36 small sandwiches.

Place assembled sandwiches in single layers, separated by waxed paper, in a foil pan. Top layer should be covered with waxed paper and several dampened paper towels. Wrap pan tightly in foil or plastic wrap and refrigerate until reception. Best made day of reception, but can be made the night before if tightly wrapped or placed in zip-lock bag.