

From the kitchen of

Goldie's[®]

Scones

All You Need:

- (4) 6 oz chicken breasts
- 3 cups chicken broth
- 1 tsp black pepper
- 3/4 cup of mayonnaise
- 3 TBSP red wine vinegar
- 3/4 cup of celery stalks – chopped fine
- 1 tsp garlic powder
- 2 TBSP jarred roasted red pepper – diced
- 1 tsp celery salt
- (8) 2 oz baked Cranberry Scones
- 4 leaves of lettuce
- 8 slices of plum tomato
- Fresh grapes for garnishing

CLUCK-N-BERRY[®]

All You Have To Do:

Cook chicken breast in chicken broth with 1/2 tsp black pepper and 1 tsp garlic powder. Simmer on medium for 30 minutes or until done. Dice chicken when cool. In large bowl add the diced chicken breasts, 1/2 tsp pepper, celery, diced roasted red pepper, celery salt, mayonnaise and red wine vinegar. Mix thoroughly. Refrigerate for 30 minutes until ready to fill scones.

Slice the cranberry scones in half, horizontally, place 1/4 cup chicken salad on bottom half of scone, layer with 1/2 leaf of lettuce, 1 slice of plum tomato, place the top of the cranberry scone on top of the tomato and garnish with side of grapes.

Makes 8 mini sandwiches.

May also serve open face – Makes 16 appetizers
(You will need 16 slices of plum tomato and 8 leaves of lettuce for appetizers)

Great for showers, luncheons and meetings.

