

FRUIT and LIME CHICKEN SALAD

(from The Best of Bridge)

Dressing:

3 Tbsps sugar
¼ cup white vinegar
2 Tbsps fresh lime juice
¼ tsp dry mustard
Dash salt
½ tsp poppy seeds
½ cup salad oil

Combine ingredients in a blender except oil. Blend to mix.
Slowly add oil in thin stream. Blend till slightly thickened.
Reserve 1/3 cup. Pour remaining dressing over just the chicken and chill

Salad:

3 cups cooked chicken, cut into cubes (toss with some of the dressing and chill)
Cantaloupe (in balls or cubed)
Sliced Strawberries
Green and Red Grapes
Blueberries

Garnish – Toasted chopped pecans

To Serve:

Line plate or bowl with lettuce leaves.
Spoon marinated chicken into the center.
Toss Fruit mixture with the reserved dressing.
Spoon over and around the chicken.
Sprinkle toasted pecans over top.

Decorate with cantaloupe and melon wedges, fanned strawberries and clusters of grapes.