



Smoked Chicken Salad

Recipe from Executive Chef Terry Dox

5 6-ounce chicken breasts
Liquid Smoke
Assorted mixed greens
Tomato wedges

Alfalfa sprouts
Sliced mushrooms
1 pint raspberries

Brush chicken breasts with liquid smoke and let sit about 30 – 45 minutes.

Sauté or broil chicken breast until tender. Do not overcook. Arrange greens, tomato wedges, sprouts, mushrooms, and raspberries as garnish in large salad bowls. Slice chicken breast while warm and place on top of mixed greens.

Serves 5.

Dressing

¼ cup salad oil

½ cup plain yogurt

¼ cup raspberry vinegar

1 pint strawberries

1 tablespoon cilantro

1 teaspoon dry mustard

½ cup honey

Place all ingredients into blender and mix well. Serve "on the side" in small dish.