

Waldorf Chicken Salad

Waldorf salad [WAWL-dorf] Created at New York's Waldorf-Astoria Hotel in 1896 not by a chef but by the maître d'hôtel, (*dining room manager*) *Oscar Tschirky*, the Waldorf salad was an instant success.

The original version of this salad contained only apples, celery and mayonnaise. Chopped walnuts later became an integral part of the dish. Waldorf salad is usually served on top of a bed of lettuce.

3 large chicken breasts (skinned)

1 cup white grape juice plus $\frac{1}{4}$ cup

$\frac{1}{2}$ cup plain Greek yogurt

3 Tbsp. mayo

1 apple sliced thin and cut into about $\frac{1}{2}$ inch pieces (not too tiny)

10 red seedless grapes cut in halves

1 stalk celery cut into small pieces (can be tiny)

$\frac{1}{4}$ cup walnut pieces

In medium sized pot fill with 4 cups water and 1 cup grape juice
When water mixture begins to boil add the cleaned chicken breasts.
Boil chicken until no longer pink, about 20 minutes.
Drain chicken, let cool then cut into 1 inch pieces and set aside.

In large bowl add yogurt, mayo and $\frac{1}{4}$ cup grape juice
Mix until well blended.

Add the rest of the ingredients to bowl and toss until well blended but not mushy.

Ready to eat on crackers, oat bread or my favorite croissants.

