

## *My Favorite Chicken Salad*



- 2 lbs skin on, bone in chicken breast
- 1 cup (3-4 stalks) finely diced celery
- ½ cup raisins soaked for 15 minutes in hot water and finely chopped
- ½ cup red onion, finely diced
- ½ cup lightly toasted slivered almonds
- ¾ cup mayonnaise
- 1 tbsp dried tarragon
- 1 tbsp lemon juice
- ½ tsp salt (or to taste)
- ½ tsp freshly ground pepper

Place chicken in a single layer in a deep skillet or pot and cover completely with water. Bring to a boil over high heat, then reduce heat to medium and simmer for 10 minutes\*. Remove the pot from the heat and let the chicken steep for an additional 15 minutes. Let the chicken cool until you can handle it comfortably. Remove the skin and bones, and then cut into half inch pieces, or shred into strips along the grain, similar to pulled pork.

Add the remaining ingredients to a bowl with the cooled chicken and stir to combine. Serve as a salad or as a sandwich filling.

\*If for some reason you feel the burning need to use boneless skinless chicken breast, reduce the cooking time by about half.