

## Curried Chicken Salad

Serves 4

This flavorful chicken salad can do double duty as either a salad or a sandwich. Chef Jesse Cool serves it on a bed of greens with seasonal fresh fruit and herb vinaigrette or simply on panini.

<b>1/2 cup mayonnaise</b>	<b>(about 3 cups)</b>
<b>1/2 cup sour cream</b>	<b>1 cup chopped celery</b>
<b>1 1/2 teaspoon curry powder</b>	<b>1/2 cup finely chopped green onion</b>
<b>1/2 teaspoon turmeric</b>	<b>1/4 cup chopped cilantro</b>
<b>1/2 teaspoon cumin</b>	<b>1/2 cup raisins</b>
<b>1 tablespoon sugar</b>	<b>Salt and pepper to taste</b>
<b>12 ounces cooked chicken cut into bite-sized pieces</b>	

In a large bowl, stir mayonnaise, sour cream, spices and sugar until well combined. Add chicken, celery, onion, cilantro and raisins and toss with dressing so all ingredients are lightly covered. Season to taste.

— *Jesse Cool, chef, Cool Cafe, Cantor Arts Center*