Chicken Salad

This recipe is only going to offer you

VERY ROUGH guidelines for

percentages. The only good way to make this is

to taste as you go and make your own adjustments.

2 large (12 oz) cans of Canned Chicken (preferably with water included)

About 1 Cup of Mayonnaise

Diced Celery

Diced Dill Pickles (juice included)

Diced Onion

Mustard (variety and consistency of your choice)

Roughly diced Water Chestnuts (optional)

Onion Powder, Garlic Powder, Curry Powder (all optional and all to taste)

Combine both cans of Chicken (with juice included) and the Mayonnaise is a large mixing bowl.

From this point on, everything else is dependent upon your own personal tastes. I'm going to give you some rough ideas of what I like, but you're going to want to play with this until you've got it tailored to your own tastes.

I always add diced Celery, Pickle, and Onion to my mix to add a little texture to it. I also always add some form of Mustard to add a little acidity and complexity to it as well. I like my Salad with strong pickle flavor, so I usually incorporate quite a bit of pickle juice to the mix. As such, you would need to reduce some liquid elsewhere to keep the salad from becoming soupy. I recommend using Dry Mustard Powder instead of wet and dehydrated Onion Flakes instead of fresh Onion. Both will help to bind up excess moisture.

Use Onion and Garlic Powders as necessary to add a little more saltiness. The Curry Powder can be a nice addition, but it can clash with the pickliness to some palates, so start small if you're going to use it. Roughly cut Water Chestnuts are a nice textural addition but, once again, completely optional. Make sure that you give the mixture at least a couple of hours in the fridge to meld flavors before making any final seasoning decisions.

Basically, once you've got the Chicken, Mayo, and some sort of Acid in there, everything else is just down to personal preference. Try playing with different vegetable additions and different styles of

Mustard once you've got the basics down, but always remember, the salad is going to get juicier the longer it sits around, so it's not necessarily a bad thing if you think it starts out a little dry.