Chicken Salad Recipe

* 4 cups cooked, diced chicken
* 1 cup finely chopped celery
* 1 1/2 cups quartered seedless grapes
* 3 green onions, finely chopped
* 1/3 cup slivered almonds

Mix above and below ingredients separately and then combine

* 1 cup mayonnaise
* 1/2 cup sour cream
* 1-2 Tablespoon lemon juice
* 1-3 teaspoon prepared dijon mustard
* 1 teaspoon salt
* 1/2 teaspoon freshly ground black pepper (to taste)

Strawberry Vinaigrette Dressing

* 1 cup frozen and defrosted strawberries (can use fresh)
* 2 Tablespoons apple cider vinegar
* 2 Tablespoons honey
* 2 Tablespoons olive oil
* ¼ teaspoon each – salt and pepper

Blend until smooth

Candied Nuts

* 1 cup white sugar
* ½ Tablespoon corn syrup
* ¼ cup water
* 1 tsp cinnamon
* Pinch of salt
* 1 tsp vanilla
* 1 lb pecans

In a heavy saucepan, stir together the sugar, corn syrup, salt, and water until the sugar is completely moistened. If you are using a candy thermometer, place it into the pot taking care that it is tip in immersed into the sugar mixture.  
  
Heat, stirring constantly, until the sugar dissolves and the sugar syrup is bubbling. Stop stirring completely and allow it to boil undisturbed until it turns a deep amber. This will occur right around 350 degrees. Immediately remove it from the heat. Stir in the cinnamon and vanilla. Quickly stir in the nuts.

Immediately spread on a silplat or non-stick pan and allow to cool. Chop into smaller pieces.

Salted Caramel Sauce   
  
• 1 cup granulated sugar  
• 1 tablespoon light corn syrup  
• 1/4 cup water  
• 1/2 cup heavy cream, heated until warm  
• 2 tablespoons unsalted butter, softened  
• 1 teaspoon fine grain sea salt (or more to taste)  
• 1 teaspoon pure vanilla extract  
• Use more cream for a thinner Caramel!  
  
Directions:  
  
In a heavy saucepan (at least 5 cup capacity), stir together the sugar, corn syrup, and water until the sugar is completely moistened. If you are using a candy thermometer, place it into the pot taking care that it is tip in immersed into the sugar mixture.  
  
Heat, stirring constantly, until the sugar dissolves and the sugar syrup is bubbling. Stop stirring completely and allow it to boil undisturbed until it turns a deep amber. This will occur right around 350 degrees. Immediately remove it from the heat and slowly and carefully pour the hot cream into the caramel. It will bubble up furiously.  
  
Use a high-temperature heat-resistant rubber spatula or wooden spoon to stir the mixture until smooth, scraping up the thicker part that settles on the bottom. If any lumps develop, return the pan to the heat and stir until they dissolve. Stir in the butter and salt. The mixture will be streaky but become uniform after cooling slightly and stirring.  
  
Allow the sauce to cool for 3 minutes. Gently stir in the vanilla extract.  
  
Notes  
  
Keep at room temperature for up to 3 days; refrigerated, about 3 weeks. To reheat, simply place in a microwave safe container and heat for about 45-60 seconds. Stir well.

Salad

Spring greens

Spinach

Fresh berries – Strawberry, raspberry, blueberry, black berry

Chevre cheese

Candied nuts

Strawberry vinegrette