**CORONATION CHICKEN SALAD SANDWICHES**

This recipe was used for Queen Elizabeth's coronation. It was served at the English Christmas tea at the Freeman house in 2018. Ann Stuntz was kind enough to share it.

1 T salted butter

1 cup chopped yellow onion (I used sweet onion)

6 T Major Gray's chutney

 1/4 C tomato puree

1/4 C water

2 T curry powder

1 T fresh lemon juice

1/2 t salt

1/4 t ground pepper

1 bay leaf

1/2 C mayonnaise (I used about 1/2 Cream Fresh)

3 C roast chicken (I used poached chicken breast)  finely chopped

1/2 cup chopped toasted slivered almonds

3 T finely chopped dried apricots

2 T finely chopped green onion (green tops only)

2 T finely finely parsley

2 T dried currants

12 slices potato bread

In a large saute pan, melt butter over medium heat.  All onions and cook until tender and translucent,5 to 7 minutes.  Add chutney tomato puree, water, vinegar, curry powder, lemon juice, salt, pepper and bay leaf.  Bring to simmer,  stirring occasionally until sauce is thick like ketchup, 8- 10 minutes.  Pour sauce into a large bowl and let cool completely.

Remove bay leaf and discard.  Add mayonnaise to cooled sauce, stirring to combine.  Add chicken,almonds, apricots,green onions, parsley and currants, stirring to blend.

Barbara Tozzo