

Cousin Mildred's Chicken Salad

Ingredients

- 9 egg yolks
- 6 tablespoons sugar
- 1 tablespoon cornstarch
- 3 teaspoons salt
- 3 teaspoons dry mustard
- 1 teaspoon celery seed
- $\frac{1}{2}$ teaspoon white pepper
- 1 cup milk
- 5 tablespoons butter
- 1 cup white wine vinegar
- 6 whole chicken breasts, poached in broth, skinned, boned and chopped
- 3 celery hearts, finely chopped
- 4 hard-cooked eggs, chopped
- 1 cup peeled, slivered almonds or chopped salted pecans
- 1 cup mayonnaise
- Lettuce, parsley or fresh tarragon for garnish

candy thermometer). Let cool before mixing with other ingredients.

5. Mix chicken, celery, eggs, nuts and dressing and keep covered in refrigerator overnight.
6. When ready to serve, add 1 cup mayonnaise. Garnish with lettuce and parsley or fresh tarragon. Makes 15 servings.

Directions

1. In large bowl, beat egg yolks. In medium bowl, mix sugar, cornstarch, salt, dry mustard, celery seed and white pepper. Beat into yolks, then add milk slowly with electric mixer.
2. Transfer mixture to double boiler and cook over medium heat, stirring constantly, adding butter in small bits until mix is thick and measures 160 degrees Fahrenheit on candy thermometer. Remove from heat.
3. In small saucepan, heat vinegar slowly over low heat; when warm, stir into dressing.
4. Put cold water in bottom of double boiler. Cook dressing again slowly in top of double boiler over medium heat, stirring occasionally until it thickens (120 degrees on a