

Our State eats

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Chicken Salad Party Sandwiches

Yield: 10 sandwiches.

- 2 roasted chickens, skin and bones removed**
- 1 cup mayonnaise**
- 1 tablespoon celery salt**
- 2 tablespoons celery seed**
- ¼ cup sweet pickle relish**
- 1 small red onion, finely chopped (about ¼ cup)**
- ¼ cup fresh dill, chopped**
- Black pepper to taste**
- 20 slices white bread, thinly sliced**
- Potato chips, for serving**
- Bread-and-butter pickles, for serving**

Add chicken to a food processor and pulse 10 to 15 times until finely chopped.

In a large mixing bowl, add chicken, mayonnaise, celery salt, celery seed, relish, onion, and dill. Stir until all ingredients are well incorporated. Add black pepper to taste. Refrigerate for a minimum of 2 hours.

When ready to serve, spread chicken salad evenly on 10 slices of bread and top each with the remaining bread. Cut each sandwich on the diagonal and serve with potato chips and bread-and-butter pickles.



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