

Cranberry-Walnut Chicken Salad

From Deb Perelman, "The Smitten Kitchen," website
Adapted quite loosely from "Gourmet Magazine"

Makes 4 to 6 Servings

4 cups cubed (1/2 inch) cooked chicken (about 1 3/4 lb.) (I like to brine mine first, then poach it in water for 15 to 20 minutes because I am completely neurotic about chicken getting dried out in any way.)

1 cup walnuts, toasted and chopped

1 celery rib, diced into small bits (1 cup)

2 or more tablespoons finely chopped shallot

1 cup dried cranberries

2/3 to 3/4 cup mayonnaise

3 tablespoons tarragon vinegar, if you have it, or champagne or white wine vinegar works well, too

2 tablespoons finely chopped fresh tarragon or herb or your choice

1/2 teaspoon salt

1/2 teaspoon black pepper

Works well with leftover Thanksgiving turkey and chopped pecans