

Honorable Mention

FALL FEST CHICKEN SALAD

Dressing

2/3 cups Canolla Oil
1/2 cup cherry preserves
4 tablespoons Rasberry vinegar
2 tablespoons yellow mustard

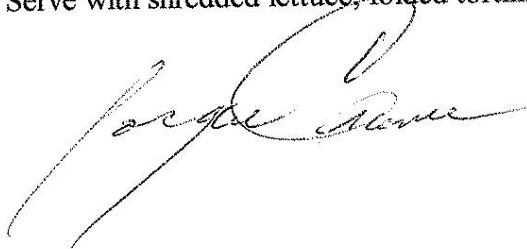
Salad

2 pounds chicken , boil cut into bite size pieces, set aside
1 pear, cored and chopped
1 avocado, peeled and chopped
3/4 cup sugared peacans, lightly chopped
2 ounces blue cheese, crumbled
salt and pepper to taste
5 10 inch vegie tortillas cut in half

In a blender container combine dressing ingredients to blend, set aside.

In a large bowl combine chicken, pear, avocado, blue cheese, and nuts, toss with dressing mixture to coat. Season to taste.

Serve with shredded lettuce, folded tortillas, and lemon or lime wedges.



Jacquie Craven