

Better-Than-Chicken Turkey Salad by Viking

Serves 6

Dressing

- 1/2 cup mayonnaise
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- 1 teaspoon finely minced fresh lemon thyme (or thyme)
- 1 tablespoon finely minced lemon zest (about 1 lemon)
- 3 tablespoons freshly squeezed lemon juice (about 1 lemon)
- 2 teaspoons freshly ground black pepper, or to taste
- 2 teaspoons salt, or to taste

In a large mixing bowl, whisk together all of the dressing ingredients; set aside until needed.

Salad

- 3 pounds leftover turkey, diced
- 1/2 cup finely diced celery
- 1/2 cup sliced almonds, toasted*
- 1/2 cup red seedless grapes, halved
- 6 green onions, green tops only, very thinly sliced

Place turkey in a large mixing bowl. Add celery, almonds, grapes, and green onions, and toss to combine. Stir in dressing, and toss to coat. Refrigerate for 2 to 3 hours before serving to allow the flavors to fully develop.

Tips and Techniques

* To Toast Nuts: To intensify the flavor of nuts, toast them before adding them to your dish. To toast in the oven, spread the nuts in a single layer on a baking sheet. Place in a 350 degrees F oven and toast, shaking the pan occasionally, until they are light golden brown. To toast on the stovetop, place the nuts in a dry sauté pan large enough to accommodate them in a single layer. Place over medium heat and cook, stirring frequently, until they begin to color. Remove from the heat, then immediately remove from the hot pan to stop the browning process.