

Coronation Chicken Salad (from the New York Times)

June 2018 Annual Meeting Lunch:

INGREDIENTS

- 3 to 4 pounds bone-in, skin-on chicken breasts
- 1 tablespoon olive oil
- Kosher salt, as needed
- Fresh black pepper, as needed
- 2 tablespoons unsalted butter
- 1 large yellow onion, diced
- ½ cup red wine
- 6 tablespoons mango chutney
- ¼ cup tomato purée
- 3 tablespoons curry powder
- Juice of 1/2 lemon
- 1 fresh or dried bay leaf
- 1 cup mayonnaise
- 3 ounces dried apricots, finely chopped (about 15 apricots)

PREPARATION

15. Heat oven to 350 degrees. Rub chicken on all sides with olive oil, season generously with salt and pepper and arrange on a rimmed baking sheet. Bake until skin is golden and meat is cooked through, about 45 minutes. Let chicken cool slightly, then remove skin and bones and chop meat into bite-size pieces. Set aside.
16. Meanwhile, melt the butter in a large saucepan over medium heat. Add the onion and sauté until translucent, 5 to 7 minutes. Add the red wine, mango chutney, tomato purée, curry powder, lemon juice and bay leaf and bring to a simmer. Continue simmering, stirring occasionally and adjusting heat as necessary, until sauce is quite thick, 8 to 10 minutes. Season to taste with salt and pepper; remove and discard bay leaf.
17. Transfer sauce to a large bowl and let cool to room temperature, then add the mayonnaise and stir to combine. Add the cooled chicken and the apricots and stir to coat them in the sauce. Season to taste with salt and pepper.