



CHICKEN SALAD WITH GRAPES & PECANS

Ingredients

4 whole boneless skinless chicken breasts
2 cups Latah Creek Riesling
1 cup diced celery
1 1/2 cup seedless red grapes (cut in half)
3/4 cup pecan halves
6-8 butter lettuce leaves

Roquefort Mayonnaise

2 egg yolks
2 Tbsp. wine vinegar
1 Tbsp. Latah Creek Riesling
1 Tbsp. Dijon mustard
1 1/2 cups vegetable oil
1 cup crumbled Roquefort Cheese
Freshly ground sea salt and pepper

Directions

To prepare the Roquefort Mayonnaise, in food processor combine and blend egg yolks, vinegar, wine and mustard (about 30 seconds). With machine running, pour oil in thin steady stream through feed tube to make thick mayonnaise. Add Roquefort and process until combined - not smooth. Add freshly ground sea salt and pepper to taste.

Poach chicken in wine. Shred chicken and combine with celery, grapes and pecans. Take the Roquefort mayonnaise and toss with chicken mixture. Refrigerate until chilled. Place lettuce leaves on individual plates and spoon salad into the center of leaves. Serve with a hearty, Tuscan-style bread. 6-8 portions.

Ellena's Notes

This recipe brings back so many memories of our early years at the winery entertaining wine writers and critics. A local Spokane chef prepared this for an event and it was such a success that she generously allowed us to share this much-loved recipe. I hope you enjoy this as much as we do. The Roquefort, pecans and grapes combined are absolutely scrumptious.



Serve with a hearty, gluten-free bread

Wine Pairing

Perfect with Pinot Gris but Malbec and Monarch Red are lovely as well