

Chicken or Turkey Salad

Meat

Salads and Salad Dressings

E-07

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
*Cooked chicken or turkey, chopped	3 lb 3 oz	2 qt 2 cups	6 lb 6 oz	1 gal 1 qt	1. Combine chicken or turkey, celery, onions, pickle relish, pepper, and dry mustard. Add mayonnaise or salad dressing. Mix lightly until well blended. 2. Cover. CCP Cool to 41 degrees F or lower within 4 hours. Refrigerate until ready to serve. 3. Portion with No. 8 scoop (1/2 cup). 4. Serve on salad greens or in sandwiches.
*Fresh celery, chopped	11 oz	2 1/2 cups	1 lb 5 oz	1 qt 1 cup	
*Onions, chopped OR	6 oz	1 cup	12 oz	2 cups	
Dehydrated onions		3 Tbsp		1/4 cup 2 Tbsp	
Sweet pickle relish, undrained	8 oz	3/4 cup 2 Tbsp	15 oz	1 3/4 cups	
Black or white pepper		1 tsp		2 tsp	
Dry mustard		2 1/4 tsp		1 Tbsp 1 1/2 tsp	
Mayonnaise or salad dressing	13 oz	1 1/2 cup 2 Tbsp	1 lb 9 1/2 oz	3 1/4 cups	
*See Marketing Guide					

Marketing Guide		
Food as Purchased	For 25 Svgs	For 50 Svgs
Chicken, whole, without neck and giblets OR	8 lb 14 oz	17 lb 12 oz
Turkey, whole, without neck and giblets	6 lb 13 oz	13 lb 10 oz
Celery	13 oz	1 lb 10 oz
Mature onions	7 oz	14 oz

SERVING:	YIELD:	VOLUME:
1/2 cup (No. 8 scoop) provides 2 oz of cooked poultry	25 Servings: 3 qt 2 cups (approximately) 50 Servings: 1 gal 3 qt (approximately)	25 Servings: 50 Servings:

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Nutrients Per Serving

Calories	224	Saturated Fat	2.8 g	Iron	.9 mg
Protein	16 g	Cholesterol	56 mg	Calcium	20 mg
Carbohydrate	5 g	Vitamin A	24 RE/99 IU	Sodium	202 mg
Total Fat	15.5 g	Vitamin C	2 mg	Dietary Fiber	1 g