

# Kona Chicken Salad

*Dorothy DeReu - Geneseo, IL*

*Treasure Classics - National LP Gas Association - 1985*

## **Servings: 12**

*5 cups chunk pineapple,  
drained  
2 cans (5 ounce ea) water  
chestnuts, drained and  
sliced  
6 cups cooked chicken,  
diced  
2 cups celery, thinly sliced  
2 tablespoons grated onion  
1 cup cooked cashews  
DRESSING  
2 cups sour cream  
1 cup mayonnaise  
2 tablespoons lemon juice  
3 tablespoons Triple Sec  
1/4 teaspoon salt  
1/8 teaspoon white pepper*

## **Preparation Time: 20 minutes**

Make the dressing: In a bowl, mix the sour cream, mayonnaise, lemon juice, Triple Sec, salt and pepper. Mix well.

In another bowl, combine the chunk pineapple, water chestnuts, chicken, celery, onion and cashews. Toss with the dressing.

---

Per Serving (excluding unknown items): 352 Calories; 27g Fat (68.9% calories from fat); 23g Protein; 4g Carbohydrate; trace Dietary Fiber; 83mg Cholesterol; 240mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 3 Fat.