

Coronation Chicken

This one was made again and again by Mother and Di Redfern for parties and Point to Points. I have such great memories of Point to Points. The one that sticks in my mind the most, was when mother decided to nick a large orange and white traffic bollard as we were leaving and we had to have it on our laps in the back all the way home. I think she was rather embarrassed the next day. I believe that after this Point to Point Di decided to try eating daffodils while sitting at the table in our kitchen, to see if they were tasty!! It was a good day. (JoJo)

I won't mention the Berni Inn incident. (Olly)

My main memory of coronation chicken was Mum using her hands to mix a massive pan full of it for one of their catering jobs – curried mayonnaise up to the elbows! (Becca)

Ingredients

For 1 cooked 1.5kg / 3-4lb Chicken - stripped

140ml / ¼ pint single cream
140ml / ¼ pint plain yoghurt
140 ml / ¼ pint mayonnaise
2 tsp curry powder
2 tsp finely chopped onion
60g / 2oz browned almonds
1 cup chopped apple
1 cup chopped celery
1 cup chopped green pepper

Method

Mix the cream, yoghurt, mayonnaise and curry powder together.

Stir in all the other ingredients.

Leave in the fridge for at least an hour for all the flavours to mingle.

Serve as part of a Point to Point picnic, or with new potatoes and salad.



Coronation chicken served in a lettuce leaf is great as a large nibble at a drinks party