

# Quick & Easy

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## THE COSTCO WAY

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### Chicken Salad with Pickled Cherries

Makes 4 cups

#### Chicken Salad Ingredients:

1½ cups chicken, cooked and shredded  
1 celery stalk, chopped  
4 green onions, sliced  
1 Tbsp lemon juice  
2 eggs, hard boiled and chopped  
⅓ cup mayonnaise  
2 tsp Dijon or brown mustard  
1 cup Pickled Cherries, halved (See recipe below.)  
1 Tbsp parsley, chopped  
2 tsp dill, chopped  
Salt and pepper to taste

#### Instructions:

In a large bowl add chicken, celery, green onions, lemon juice, eggs, mayonnaise, mustard, Pickled Cherries, parsley, and dill. Mix until all ingredients are well-combined. Season with salt and pepper to taste. Cover and chill for a minimum of 1 hour. Serve with crackers, as a sandwich or in lettuce leaves.

#### Pickled Cherries Ingredients:

3 cups Northwest dark sweet cherries, stemmed, pitted and halved  
¾ cup apple cider vinegar  
1½ cups filtered water  
1 cinnamon stick  
1 star anise or 2 whole cloves  
1 tsp vanilla extract  
1 sprig thyme

#### Instructions:

In a medium saucepan combine cherries, vinegar, water, cinnamon, star anise, vanilla extract and thyme. Bring to a boil. Turn down heat to a simmer. Simmer for 5 minutes. Remove from heat. Set aside to cool. Transfer pickling liquid to a 1 quart mason jar and refrigerate.

**Tip:** Substitute 1 Tbsp pickling spice for cinnamon and star anise.

See page two for other Picked Cherries uses.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

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Continued.

### **Other uses for Pickled Cherries:**

Pickled cherries can be used to dress green salads or tuna salads. Use it as a topping on tacos, baked chicken, pork or fish. It also can be combined with olive oil and balsamic vinegar for a vinaigrette. At breakfast, mix with yogurt, or ricotta cheese on toast, or use it as a topping on waffles.

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