

Jubilee Chicken Salad

First created for George V's Silver Jubilee in 1935, the chicken was dressed in mayonnaise and curry. It was then replaced by Coronation Chicken created for Queen Elizabeth II in 1953. In 2002 the second and lighter version of the chicken salad, the "Golden Jubilee Chicken Salad" was distributed in picnic hampers to all concert guests celebrating Queen Elizabeth II's Golden Jubilee.

The Diamond Jubilee Chicken Salad (2012) has now evolved to include fruits such as Mango, yogurt instead of mayonnaise, nuts and other herbs and spices. Today, whether called Coronation Chicken or Jubilee Chicken, this cold chicken salad, with a hint of curry, is a favorite sandwich filler.

Image and text Courtesy of The DBE Colorado 2021 Calendar

Ingredients

- 2 large chicken breasts (Meat from a cooked rotisserie chicken may be used instead of cooking the chicken)
- 14 ounces chicken broth
- 1 Granny Smith apple
- 2 Tablespoons fresh lemon juice
- ½ cup mayonnaise
- ½ cup plain yogurt
- 2 teaspoons curry powder
- 1 teaspoon grated onion
- Salt and pepper to taste
- 3 Tablespoons chopped green onion
- 3 Tablespoons chopped parsley
- Celery, almonds, grapes, and mango chutney may be added

Directions

1. Preheat oven to 375° F.
2. Bake chicken in the oven for 20 minutes or until fully cooked.
3. Alternatively, cook the chicken in the chicken broth in a microwave oven on high for 10 minutes.
4. Transfer the chicken to a cutting board and allow it to cool.
5. Peel and core the apple and cut it into small cubes.
6. Place the cubed apple in a mixing bowl and sprinkle with the lemon juice to keep it from browning.
7. Cut chicken into small cubes so that you have 2-1/2 cups altogether.
8. Add the cut-up chicken to the apples.
9. In another mixing bowl, combine the mayonnaise, yogurt, curry powder and grated onion. Season with salt and pepper to taste, then add to the chicken and apple and combine.
10. Add the green onions and parsley and mix together gently.
11. Chill the chicken salad for several hours.
12. Before serving, stir in any of the additions.

Notes

- Jubilee Chicken Salad can be served between a croissant, as seen here, on a brioche bun, in a vol-au-vent case, between sandwich bread or by itself on a bed of greens.
- Serves 4