
Chicken Pecan Log

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Party Recipes from the Charleston Junior League - 1993

1 whole boneless/ skinless chicken breast, poached and minced
16 ounces cream cheese, room temperature
1 tablespoon A-1 Steak Sauce
1/2 teaspoon curry powder
1/3 cup diced celery
2 tablespoons chopped parsley
1/2 cup chopped pecans

In a medium-size bowl, combine the chicken, cream cheese, A-1 sauce, curry powder, celery and parsley. Mix well.

Shape the mixture into a log. Wrap the log in wax paper. Chill.

Before serving, place the chopped pecans on a plate and roll the log in the nuts until it is well coated.

Serve with crackers or small breads.

Yield: 8 to 10 servings

Appetizers

Per Serving (excluding unknown items): 1993 Calories; 199g Fat (87.3% calories from fat); 39g Protein; 25g Carbohydrate; 6g Dietary Fiber; 498mg Cholesterol; 1380mg Sodium. Exchanges: 1 Grain(Starch); 5 1/2 Lean Meat; 1/2 Vegetable; 37 Fat.