

Cantonese Chicken Salad

Serves 8

This was served as a favorite in the Bullock's Wilshire Tea Room in Wilshire in Los Angeles.

1 head iceberg lettuce, chopped
6-3/4 oz wonton wrappers, sliced into sticks
 canola oil for frying
3 cups cooked chicken, diced
6 tbsp almonds, sliced and toasted
 almonds for garnish
 Mustard Mayonnaise Dressing (below)

1. Place lettuce in a bowl. Set aside.
2. In a saucepan, heat oil to 370°F, fry wonton wrappers until golden brown and puffy, about 1 to 2 minutes. Drain on paper toweling.
3. Add fried wontons, chicken and almonds to lettuce.
4. Make Mustard Mayonnaise Dressing. Toss with dressing to taste.

Mustard Mayonnaise Dressing

1 cup mayonnaise
2 tsp prepared mustard
1 tsp soy sauce
1 tsp canola oil
3/4 tsp Worcestershire sauce
1/8 tsp freshly squeezed lemon juice

In a bowl, whisk mayonnaise, mustard, soy sauce, canola oil, Worcestershire sauce and lemon juice until smooth. If you have any leftover you can store in a closed container refrigerated.