## Kenny Rogers' Country Chicken Salad With Down-Home Flavor

Country singer Kenny Rogers has traveled full circle in the music business. His first million selling record, "Crazy Feeling," reached the charts when he was 19 years old, and prompted the singer to leave home in Houston to establish his career. He landed an appearance on American Bandstand, followed by stints with the Bobby Doyle Jazz . Trio and the New Christy Minstrels. But when the Minstrels parted, he and former members formed the rock group that Rogers eventually headlined, The First Edition. They left behind a string of hit songs, including "Ruby, (Don't Take Your Love to Town)," and "Tell It All, Brother," when they disbanded.

Four years ago, Kenny re-turned to the music scene bringing with him his Southern heritage, and recognition of his talent as a country performer was quick in coming. Last year, in addition to hosting the prestigious Country Music Association Awards Show, he was voted Male Vocalist of the Year and his album, "The Gambler," (UA) won Album of the Year.

Rogers is nominated in four categosies for this year's CMA Awards Show including Entertainer of the Year, Single of the Year, Album of the Year



and Male Vocalist of the Year. The show will be sponsored by Kraft, October 13 (9:30 -11 PM ET) on the CBS Television Network.

Because of the demands of his country music activity, Kenny admits he doesn't have much time for cooking; how-.ever, his country roots have

influenced his taste in food as well as in music. One of his sentimental favorites is "Kenny Rogers' Country Chicken Salad," a recipe which he has enjoyed over the years, not only because it tastes good, but also because it is so simple to prepare.

"My mom knew more ways to fix chicken than anybody, says Kenny. "Chicken and chicken salad were part of our childhood, and, you know, your childhood experiences stick with you. This recipe is a combination of mom's chicken salad with a few special touches from my wife, Mary Ann. I must admit, it's one of my all-time favorite recipes."

To add some country flavor to your next meal at home, try serving Kenny Rogers' chicken salad recipe. Complement it with some hot mulled punch and a crusty loaf of bread. It's guaranteed to round up all the hungry appetites in your family.

Kenny Rogers' Country Chicken Salad

- 2 cups chopped cooked
- chicken 1 cup chopped apple 4 hard-cooked eggs,
- chopped

1/2 cup Kraft real mayonnaise

1/4 cup sweet pickle relish, drained

Combine all ingredients; mix lightly. Chill. Garnish with toasted slivered almonds, if desired.

## 4 servings

**Hot Mulled Punch** 

- 1 qt. Kraft pure 100% unsweetened pasteurized orange juice
- 3 cups apple cider
- 1/4 cup granulated sugar
- 1/4 cup packed brown sugar
- 1/4teaspoon allspice
- teaspoon ground cloves 1/8 Soft Parkay margarine Cinnamon sticks

Combine orange juice, cider, sugars and spices in 2-quart saucepan. Bring to a boil; simmer 5 minutes. For each serving, pour punch into mugs; top with dollop of margarine. Stir with cinnamon stick.

Approximately 1-1/2 quarts

