



The Savory Supe

By **Scottie Hines, CGCS**
Windsong Farm Golf Club



Sometimes in the summer it's just too hot to have a warm meal. This is where salads step to the forefront as a main course for dinner. I like a chilled salad in these cases. Serves 6.

Prep time is about 40 minutes.

Ingredients:

- 6 cups shredded and cooked chicken
- 1 pound frozen Chinese pea-pods
- 1 1/2 cups toasted pecan halves
- 6 scallions chopped
- 4 tablespoons vegetable oil
- 2 tablespoons Asian sesame oil
- 4 tablespoons rice vinegar
- 2 1/2 tablespoons soy sauce
- 1/2 teaspoon cayenne pepper, crushed
- 1 large pinch of all spice

Asian Chicken, Pecan and Pea-Pod Salad



Cook and shred or cube the chicken to your liking. Season this to your liking (not in ingredients). Thaw and drain the pea-pods. If you are using fresh pods boil for 30 seconds. In a large salad bowl combine all the wet ingredients with the cayenne and allspice. Mix until blended thoroughly. Add the rest of the ingredients. Toss or mix until uniform in coating. Chill and serve.

Since the pheasant was originally from the Orient, this would be an excellent way to use those last couple birds from last season in a very delicious salad with Oriental over-tones.

- Enjoy
Scottie Hines

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