

Chicken Salad Served in Finger Rolls

As many rolls as people to serve,
Equal amounts of fine cut celery and
Cold roasted chicken, cut in small pieces,
Mayonnaise dressing (GENTLEWOMAN, April,
1916),

1 boiled beet,

1 or 2 hard boiled eggs.

MIX chicken and celery into a large bowl, add sufficient Mayonnaise to thoroughly moisten. Cut through the top crust of the finger rolls and remove crust and all the soft crumbs in the rolls. Fill with the moistened salad so that it is rounded, cover with more of the Mayonnaise and decorate with very thin slices of the beet and white of the egg, cut into small fancy shapes. The yolk of the eggs may be mixed with the celery and chicken.

"Gentlewoman," July, 1917.