ingles table



Big Dave Eats's

HOLIDAY TURKEY SALAD

SERVES: 6

INGREDIENTS:

4 cups chopped cooked turkey breast
¾ cup mayonnaise
2 celery stalks, finely diced
¼ cup finely diced red onion
⅓ cup sweet pickle relish
½ cup dried cranberries
¼ cup chopped toasted pecans
½ tsp garlic powder
½ tsp onion powder
¼ tsp celery seed
½ tsp salt
¼ tsp black pepper
fresh parsley, for garnish
croissants, bread, crackers, or lettuce cups, for serving

DIRECTIONS:

1. Place the chopped turkey in a large mixing bowl.
2. In a separate bowl, combine the mayonnaise, sweet pickle relish, garlic powder, onion powder, celery seed, salt, and black pepper.
3. Add the celery, red onion, dried cranberries, and pecans to the turkey.
4. Fold the mayonnaise mixture into the turkey mixture until everything is evenly coated.
5. Cover and refrigerate for at least 30 minutes to allow the flavors to come together.
6. Garnish with the parsley and serve chilled on croissants, bread, crackers, or in lettuce cups.