

Addie Frances Short (Vivrett)'s Chicken and Wild Rice Salad

Ingredients:

3 Cups of cooked chicken

1 box of long grain and wild rice (such as Uncle Ben's), cooked according to package directions.

1 15 ounce can, pineapple tidbits, drained

1 15 ounce can, mandarin oranges, drained

1/3 cup sliced almonds, optional

Dressing: adjust amounts, as needed, keeping ratio the same.

1/3 cup mayonnaise

1/3 cup creamy French dressing

Directions:

Combine the first four ingredients; they can be mixed while chicken and rice are still warm.

Mix the mayonnaise and French dressing together, spoon over salad and mix well. Chill.

Add almonds on top before serving, if desired.

This is an original recipe; it began as an attempt to re-create a dish she ate at a party and evolved into a main dish her family loves and continues to make. The family serves this on Christmas Eve, but it's equally good as a light summer supper.

About the cook:

Addie Frances Short (Vivrett) was born near Yatesville (Hester Gap), Lawrence County, Kentucky, the daughter of Millard (Prater) and Laura (Aunt Laurie) Short. She was educated in Lawrence County Schools, and completed nursing school in Williamson, West Virginia. She joined the U.S. Army Nurse Corps and served in the 128th Army Hospital near Sherborn, England during WWII as first Lt., nurse anesthetist. Following the war, she completed advanced education in anesthesiology and became a CRNA. She worked at the VA Hospital in Louisville in this capacity for over 30 years. She married Joseph Vivrett in 1948. They retired to Morristown, TN in 1979 to be near their daughter and her family. She is remembered as a devoted grandmother, expert seamstress, and friend and supporter to the neediest around her.

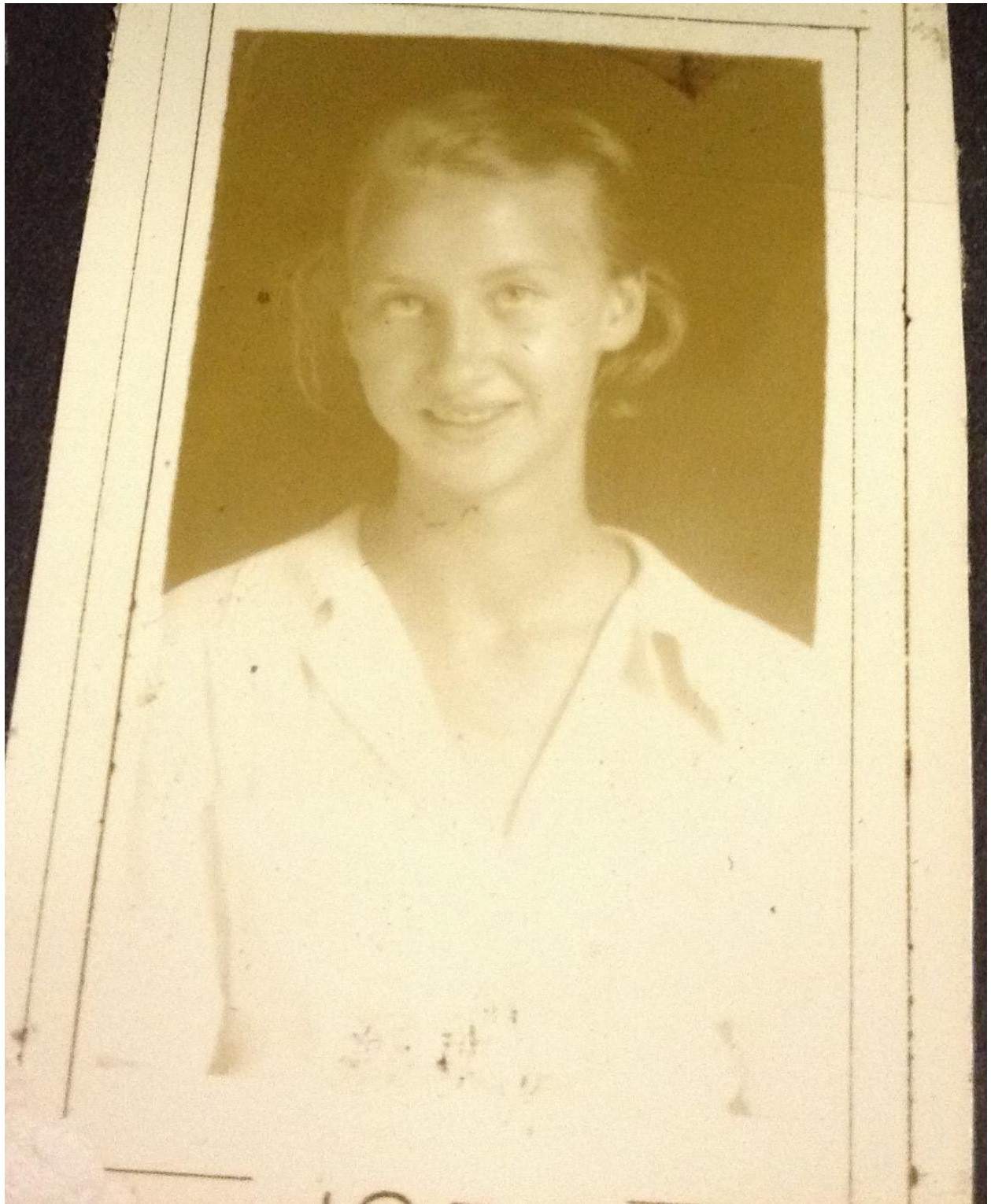


Addie Frances Short and granddaughter Laurie Barker Spivey

September 23, 1920 – June 9, 2010



Addie Short as young nurse



Addie Short, age 15, Louisa High School picture