

# Featured Recipe Related to *The Haunting of Fury Falls Inn*

## Salmagundi

In *The Haunting of Fury Falls Inn*, the cook Sheridan Drake is renowned for his talents in the kitchen. In a later story, newcomer cook Matt Simmons challenges him to compete in a cookery competition. This is one of the recipes Sheridan uses but it's also one that I've made both large enough to take to a pitch-in lunch with my writers' group and pared down for my husband and me to have for dinner. Enjoy!

### Ingredients

- 1 large boneless, skinless chicken breast
- 2 T Italian dressing
- 2 eggs, hard boiled and chopped
- 2 cups salad mix
- 1 cup fresh spinach leaves
- ¼ cup shredded cheese
- 1 navel orange, peeled and cut into bite sized pieces
- ¼ cup dried cranberries
- 2 Roma tomatoes, cut into bite sized pieces
- ½ cucumber, chopped
- 2 marinated artichoke hearts, cut into bite sized pieces

### Instructions

Preheat the oven to 375°F.

Place the chicken into a shallow pan. Pour Italian dressing to coat and then cover the pan before putting into the oven for 40 minutes or until cooked through and tender. Let cool before cutting into bite sized pieces.

In a bowl, layer the salad, spinach, chicken, and the remaining ingredients.

Serve as is, with dressings on the side, or drizzle Italian dressing over the salad before serving.

Serve over hot rice. Garnish with parsley and chutney.

