

# Waldorf Salad

A waldorf salad is a traditional salad for Thanksgiving. I've never had it for my celebration, but I do know there are a lot of people who do. Well, all I needed to do was make it once, and now I'm hooked. I'm still not sure I'll have it at Thanksgiving since there is already so much food, but I certainly won't shy away from it. It is fresh, crisp



and very tasty...almost sweet enough for dessert! You can serve it on a flat salad plate on a piece of pretty lettuce, or in a small dessert bowl. I almost bought a set of 6 acorn shaped bowls this year for the holiday but my economic common sense kicked in and I passed, much to my husband's approval! Hahaha.

## Ingredients List:



- 4 medium apples
- 1 tablespoon lemon juice
- $\frac{3}{4}$  cup chopped celery
- $\frac{3}{4}$  cup halved seedless grapes
- $\frac{3}{4}$  cup chopped walnuts
- $\frac{3}{4}$  cup raisins
- $\frac{1}{2}$  cup mayonnaise, salad dressing or organic veganaise
- 1 tablespoon sugar

$\frac{1}{2}$  teaspoon lemon juice  
Ground nutmeg

## Instructions:

1 Cut the apples into diced pieces, removing the core. For a more interesting flavor, I used 1 Red Delicious, 1 Fuji, 1 Braeburn and a Cortland apple. The variety made the salad even more interesting.





2 Place diced apples in a large bowl and add 1 tablespoon of lemon juice to keep apples from turning brown. Stir in the lemon juice so all of the apple pieces are coated.



3 Add the chopped celery, halved grapes, chopped walnuts and raisins.

4 To make the dressing, combine the salad dressing or mayonnaise (or vegenaïse) with the sugar and  $\frac{1}{2}$  teaspoon lemon juice. Mix well.



5 Add the dressing to the salad and mix well. (Hey, is that Matt's face in my vegenaïse?)





6 Transfer the salad to a serving bowl and lightly top with nutmeg. Place in the refrigerator until serving. Should make about 8-10 servings.

The initial reason I made the Waldorf salad was for a potluck gathering of friends where I was to bring fruit. Well, I just couldn't stand to make an ordinary mixed fruit salad, so the Waldorf seemed like an interesting alternative. For the kids I took wooden skewers and skewered pineapple, cantaloupe, grapes and a maraschino cherry or two just to make it a little bit more fun. They were both a hit and I may never go back to cut up fruit in a bowl!!

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