

Holiday Waldorf Apple Salad
A refreshing fall salad for that holiday dinner

Dressing:
1/3 cup mayonnaise
1/3 cup plain Greek yogurt (or sour cream)
1-1/2 Tablespoons lemon juice
2 Tablespoons honey or to taste
Salt & freshly ground black pepper to taste

Prepare Dressing:
Whisk mayonnaise, yogurt, lemon juice, honey, salt and pepper until smooth. Taste and adjust sweetness as desired.

Salad:
1/2 cup walnuts or pecans, toasted; roughly chopped
2 medium crisp apples (Fuji, Honeycrisp or one red apple), cored
Lemon juice as desired
1-1/2 cups seedless red grapes, halved
1 cup thinly sliced celery (save few leaves for garnish)

2 to 3 Tablespoons chopped fresh parsley or chives (a mix of them)
1/4 to 1/3 cup dried cranberries
1 head container of butter lettuce, trim, wash leaves (5-6 oz)
Optional: 1/3 cup thinly sliced red onion (soak in cold water 10 minutes; then drain)

Assemble salad:

- **Toast the nuts:** In a dry skillet over medium heat, toast walnuts or pecans 3 to 5 minutes until fragrant. Cool completely, set aside a few whole nuts for garnish, then chop the remaining into coarse pieces. Set whole and chopped nuts aside.
- Cut apples into 1/2-3/4 inch pieces (leave skins on); toss with lemon juice; set aside.
- In a large bowl, combine diced apples, grapes, celery and chives/parsley. Pour dressing over; toss gently to coat.
- Finish & Serve: Taste and adjust seasoning. Stir in chopped nuts just before serving so they stay crunchy.
- Line platter with Butter lettuce leaves; place apple salad in the center; garnish with onion slices, celery leaves, whole walnuts and extra herbs as desired.

Serves: about 4 to 6

Cook's Note: Double recipe for larger serving. Dress salad up to 8 hours ahead, but keep nuts separate until serving.
Some Variations: Add diced cooked chicken or turkey for a luncheon meal. Use pears in place of apples or add some goat cheese or even blue cheese crumbles for a savory edge.

About the Recipe: This classic Waldorf salad is a refreshing mix of crisp apples, juicy grapes, celery, and toasted walnuts in a light creamy dressing. Most people love the familiar combination of flavors so it is a great choice for our holiday menu, and it's easy to vary or make ahead. A five-star side that brightens any holiday table.

Reason this recipe was selected; A healthy choice recipe ideal for vegetarians on your guest list.