

Waldorf Salad

We made this for one of our cookbook dinners. Serves 10.

Ingredients

- 10 celery stalks
- 1/2 cup walnut halves
- 1 cup mayonnaise
- 2 Tbsp wholegrain mustard
- 1/3 cup whipping cream
- 2 1/2 Tbsp. lemon juice (divided)
- 1/8 tsp. salt
- 4 Golden delicious apples
- dash of pepper
- 10 Bibb lettuce leaves



Equipment

- Vegetable peeler

Waldorf Salad:

<input checked="" type="checkbox"/>	Description	Time (min)
	Rinse 10 celery stalks. Remove leaves and peel ribs with vegetable peeler	3
	Cut celery into 1/4" slices	3
	Break 1/2 cup walnut halves in two	1
	In a bowl, combine 1 cup mayonnaise with 2 Tbsp. mustard	2
	Stir 1/3 cup cream, 2 Tbsp. lemon juice, and 1/8 tsp. salt into mayonnaise	2
	Peel 4 apples	5
	Cut apples into 1/2" slices	3
	Cut out pieces of core and stem	2
	Cut slices into 1/2" cubes	3
	Toss apples with 1/2 Tbsp. lemon juice	1
	In a bowl mix the apples, celery, and walnuts	1
	Spoon dressing over apple mixture & stir until everything is well-coated	1
	Add a dash or grind of pepper	1
	Serve on a leaf of Bibb lettuce	2
	Total	30