

Waldorf Salad	
Ingredients	Instructions
<ul style="list-style-type: none"> • 2 cups diced apples, (2 apples, tart preferable to sweet) • 1 cup celery, diced • 1 cup seedless grapes, halved • ½ cup walnuts, roughly chopped (or substitute for pecans, almonds, or cashews) • ½ cup whipping cream, whipped • ¼ cup mayonnaise (substitute for Greek yogurt, to make the salad more dessert like) • 2 tsp lemon juice • 1 tbsp sugar • ½ tsp salt 	<ol style="list-style-type: none"> 1. Combine Produce: In a large bowl, toss apples with sugar and lemon juice until coated evenly. Next mix in celery, grapes, and walnuts. 2. Make Dressing: In a separate bowl whip the whipping cream until peaks form. Next fold in mayonnaise (or yogurt). 3. Toss: Gently fold in the apple mixture into the dressing and season with salt. Taste and adjust seasoning if necessary. 4. Chill & Serve: Refrigerate for at least an hour before serving over a bed of lettuce leaves or simply serve by itself.