

# Waldorf Salad



PREPARATION TIME  
15 minutes



COOKING TIME  
none



PERFECT PARTNER  
poppy seed rolls



There are times when grapes are unavailable or too expensive.

You can always plump up raisins to use instead in this salad by soaking the raisins in apple juice for 30 minutes.

## SHOPPING LIST

- apples • lemon • celery
- grapes • walnuts • lettuce
- marshmallows

## ON HAND

- mayonnaise • salt

# Waldorf Salad

## INGREDIENTS

- 2 McIntosh apples
- 1 tablespoon lemon juice
- 1 stalk celery, chopped
- 1 cup seedless green or red grape halves
- 1/4 cup chopped walnuts
- 5 tablespoons mayonnaise
- 1/8 teaspoon salt
- 1 head lettuce, rinsed
- 1/2 cup miniature marshmallows

SERVES 6

## COOKIN' Express

- When buying fresh grapes, shake the bunch gently. If the grapes remain attached to the stem, they are fresh. If they fall off, they have passed their prime.

## Make Ahead

The celery, grapes and walnuts can be chopped up to 4 hours ahead and stored in plastic bags.

## VARIATION

*For a tropical twist, add 1/4 cup shredded coconut after adding the mayonnaise mixture in step 3.*

**1** Peel and core apples; cut into bite-size pieces. Sprinkle apples with lemon juice to prevent browning.



**2** Combine apples, celery, grapes and walnuts in a salad bowl; toss lightly.

**3** Blend mayonnaise and salt; gently fold into fruit mixture. Cover; chill until serving time.



**4** Arrange lettuce leaves on individual salad plates. Fold marshmallows into fruit mixture. Spoon salad over lettuce.