

Classic Waldorf Salad

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A traditional and timeless salad that is a perfect side dish or appetizer, Waldorf Salad features sweet apples and raisins, crunchy celery and walnuts, and a smooth and tangy blue cheese dressing. The unique and memorable flavors of this popular salad make it a perfect hit every time!

Ingredients:

¼ c. mayonnaise
¼ c. buttermilk
2 tsp sugar
1 ½ tsp cider vinegar
1/8 tsp salt
1/8 tsp cayenne pepper
1/8 tsp ground black pepper
¼ c. crumbled blue cheese
2 Tbsp onion, minced
3 medium apples, peeled, cored and chopped
3 celery ribs, chopped
½ c. raisins
¼ c. walnuts, toasted and coarsely chopped

Directions:

1. In a small bowl, combine mayonnaise, buttermilk, sugar, vinegar, salt, cayenne and pepper. Whisk until smooth.
2. Add blue cheese and onion and stir until just combined.
3. In large bowl combine apples, celery and raisins. Drizzle with dressing, and top to combine. Transfer to an airtight container and refrigerate for 1-2 hours. Toss with walnuts just before serving.

Author: Catherine Herzog