

## GUASTELLO'S VILLAGE MARKET

# Waldorf Salad

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Serves 6-8 as a side salad

Ingredients:

3/4 cup walnut or pecan halves  
4 crisp apples, such as pippin, McIntosh or Rome Beauty  
Juice of 1 lemon  
1 cup finely diced celery  
1/2 cup diced red bell pepper  
3 green onions, including some of the tender green portions, finely chopped  
3/4 cup sour cream  
1 Tbs. Dijon mustard  
1 1/2 Tbs. honey  
1 tsp. minced fresh mint  
Salt and freshly ground pepper, to taste  
1 or 2 heads Bibb lettuce

Preheat an oven to 200°F. Spread the nuts on a baking sheet and bake until lightly toasted, 6 to 7 minutes. Coarsely chop and set aside.

Peel, core and quarter the apples, and cut into 1/2-inch dice. In a bowl, toss the apples with the lemon juice. Add the celery, bell pepper, green onions and nuts and stir to combine.

In another bowl, combine the sour cream, mustard, honey and mint. Whisk until well blended, and season with salt and pepper.

Separate the lettuce leaves and use only the crisp inner leaves; reserve the larger outer leaves for another use. Arrange the lettuce leaves around the rim of a serving platter. Add the dressing to the apple mixture and mix well. Spoon the salad onto the center of the platter.

*Credit: williams-sonoma.com*