

# **Chef Larry's Waldorf Salad**

Yield: 8 – 10 Servings

## **Ingredients:**

**3 each McIntosh or Rome Apples, cored, diced**

**2 each Pippin apples, cored, diced**

**1 each Lemon**

**1 cup Celery, finely diced**

**½ cup Walnuts, toasted, chopped**

**½ cup Dried cranberries**

**2 heads Butter or Bibb lettuce, washed, leaves, separated**

**8 –10 each Fresh mint sprigs**

## **For the dressing:**

**½ cup Mayonnaise**

**1/3 cup Sour cream**

**2 tsp. Dijon mustard**

**2 tsp. Honey**

**¼ cup Scallions, minced**

**2 tsp. Fresh mint, minced**

**to taste Salt**

**to taste Fresh ground black pepper**

## **Method:**

Prepare dressing by combining mayonnaise, sour cream, Dijon mustard, honey, minced scallions and mint. Season with salt and black pepper and mix well. Reserve.

**Place cored and diced apples in a large bowl, Squeeze lemon juice over apples and toss. Add celery, walnuts and dried cranberries. Add dressing and toss well.**

**Place outer leaves of butter lettuce on serving plates. Use inner leaves to form “cups” in the center of each plate. Portion Waldorf Salad into lettuce cups. Garnish with mint sprigs and serve.**