

# Green Apple And Celery Salad With Walnuts And Mustard Vinaigrette

Bon Appétit | November 2005

What to drink: Hard cider, served in your prettiest Champagne flutes.

**Yield:** Makes 8 servings

## ingredients

1/4 cup fresh lemon juice

1/4 cup Dijon mustard

5 teaspoons honey

2/3 cup extra-virgin olive oil

1 large bunch celery with leaves

2 large Granny Smith apples, peeled, quartered, cored; each quarter cut into 2 wedges, then thinly sliced crosswise into triangle shapes

3/4 cup walnuts, toasted, chopped

## preparation

Whisk first 3 ingredients in small bowl to blend. Gradually whisk in oil. Season vinaigrette with salt and pepper.

Trim celery leaves and chop enough to measure 1 cup. Thinly slice stalks on deep diagonal. Place celery pieces in bowl of cold water. (Vinaigrette, celery leaves, and celery pieces can be prepared 1 day ahead. Cover separately and refrigerate.)

Drain celery; pat dry with paper towels. Combine celery, celery leaves, apples, and walnuts in large bowl. Add vinaigrette and toss to coat. Season salad to taste with salt and pepper.