

CELERY & APPLE SALAD

A Mobile Market Recipe



Makes: 6 Servings

Ingredients:

8 celery ribs
2 apples

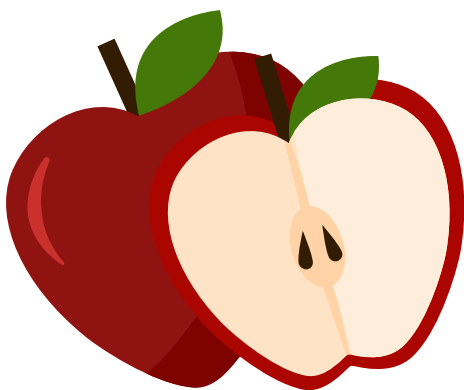
Dressing:

3-4 Tbsp. mayonnaise or plain yogurt*
1 Tbsp. Olive oil (or vegetable oil)
1 Tbsp. lemon juice or light colored vinegar
2 tsp. Dijon mustard (or any mustard)
1 tsp. sugar (or honey or maple syrup)
1/4 tsp. salt

*Or use fruit juice for a non-creamy version.

Instructions:

1. Wash and thinly slice the celery.
2. Wash and thinly slice the apples.
3. Combine the celery and apple slices in a bowl.
4. Whisk together the dressing ingredients, adjusting them to your taste, and pour over the sliced celery and apples. Stir gently to coat.
5. Refrigerate for 1 hour, covered, before serving. Stir before serving.



Recipe adapted from tasteofhome.com and acouplecooks.com