



Thanksgiving Apple Salad

Makes 8 servings

- 1 large bunch of celery, with leaves attached
- 2 or 3 large Granny Smith apples (or apples you prefer)
- 1/4 cup fresh lemon juice
- 1/4 cup Dijon or honey mustard

5 tsp. honey (3 tsp. if using honey mustard)

1/4 cup olive oil

3/4 cup walnuts, toasted and chopped

1. Slice celery on a sharp diagonal. Chop leaves, and set aside. Peel and quarter apples. Cut each quarter into 2 chunks, then thinly slice into triangular shapes. (You want about equal parts celery to apple.)
2. Whisk together lemon juice, mustard, and honey. Slowly add olive oil, and season with salt and pepper, if desired.
3. Combine celery, celery leaves, apples, and walnuts in large bowl, and add vinaigrette. Adjust seasoning if necessary.

YUM!



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