

# Apple Salad

I remember eating apples as a child and on occasion I would share an apple with my dad. He would peel the apple first, then cut it into pieces and then salt it! I really thought this would be weird, but it was tasty. Not something you should do all the time but it was a treat mostly because it was shared with my dad.

## **Tarragon Dressing**

**1/3 cup olive oil**

**2 Tbsp cider vinegar**

**1 1/2 tsp. Dijon mustard**

**1 Tbsp. fresh tarragon, torn or cut small**

**Put all ingredients into a jar with a tight fitting lid and shake vigorously and thoroughly.**

## **Salad**

**2 medium apples, preferably 1 green, 1 red and 1 yellow**

**1 cup celery**

**1/2 cup walnuts pieces**

**1/2 cup dried cranberries**

**4 oz cheddar cheese, broken into small pieces**

**1 bunch argula torn into bite sized pieces, about 2 cups**

**Lettuce of your choice, Bibb or Boston lettuce is good**

**Have and core apples, Cut into 1/4" thick wedges. Mix with celery, walnuts, cranberries and cheese. Toss with the dressing to coat. Mound on a serving platter lined with the argula and lettuce.**