

Waldorf Salad

Recipe by Chef William H. Swann, Williamsburg Lodge

3 each Red Delicious Apples
3 each Bosc Pears
1 cup Walnuts
1 stalk celery, peeled
1½ cup Root celery, peeled and steamed
¼ cup peanuts, salted, chopped
¼ cup raisins
2 tablespoons of sugar
Pinch of cinnamon
Pinch of nutmeg
Pinch of Cayenne pepper
½ cup of sour cream
½ cup of mayonnaise
1 teaspoon of vanilla extract

Peel your apples and pears. Then

make a dice into ¼" size and set in lemon water so they do not turn color.

Peel your celery and root celery with a carrot peeler, gently. Dice celery and root celery into ¼" size; set aside.

Roast your walnuts till golden brown. Chop or leave whole; your preference.

Mix together the sour cream, mayonnaise, cinnamon, nutmeg, Cayenne pepper, vanilla extract and sugar until smooth.

Drain your fruits well and add them to your liquid mixture, along with the celery, peanuts, raisins and walnuts. Adjust seasoning if necessary.

There are variations to the recipe. You may add cranberries, sweet potato, mint, dried fruits, any nut you like, or chicken breast. Be creative