

Apple Celery Salad with Popcorn Seasoning

Serves 4-6 | 20 minutes

The apple and celery salad debuted in New York at the Waldorf Astoria in 1893, and while the hotel's been closed for conversion to condos, its eponymous salad lives on. Originally made with just apples, celery, and mayo and served on lettuce, "Waldorf salad" now appears on menus with ingredients ranging from grilled chicken to blue cheese.

Inspired by the simplicity of the original, this version uses readily available winter produce, a handful of pantry staples, and a simple vinaigrette enriched with a dollop of mayo. While you can stop there and still have a very tasty salad, a spicy salt blend meant for popcorn adds even more flavor.

3 apples (a mix of red and green is nice), cored and sliced

3 celery stalks, preferably the inner stalks with leaves, finely chopped

1 golf-ball sized shallot, finely chopped

¼ - ½ cup coarsely chopped walnuts

½ cup chopped flat leaf parsley

2 tablespoons Katz Gravenstein apple cider vinegar

3 tablespoons extra virgin olive oil

1 tablespoon Duke's mayonnaise

Jacobsen Diaspora Turmeric Popcorn Seasoning, to taste

Fine Sea Salt, to taste

Step 1 Combine the apples, celery, shallot, walnuts, and parsley in a bowl. Mix in the vinegar and olive oil, then add a tablespoon of mayonnaise and toss well.

Step 2 Stir in the popcorn seasoning, and taste before adding any additional salt.