



I love Waldorf Salad. It's so easy to make and such a lovely burst of delicate sweet savoriness. If you don't like the sweet-salt mix - why not? Sorry I just don't get why some people feel there is a time a place for fruit. And it's when you're forcing yourself to consume your 5 a day. 5 a day ha! Oh dear, this might turn into a rant if I'm not careful.

So back to the Waldorf... You can't go wrong with this one. But if you want to try, to challenge yourself that is, you could [make the mayonnaise yourself](#) .

And to the haters of sweet-salt mix, move along, nothing to see here.

The way I make Waldorf Salad is



Ingredients

Serves 2

- 5 celery sticks, scrubbed, topped & tailed, sliced
- 1 large sweet crisp apple, cored and sliced
- fistful of walnut halves or pieces
- 15 - 20 sweet grapes
- 2 heaped tbsp [mayonnaise](#)
- 2 tbsp lemon juice
- salt and freshly ground black pepper

Instructions

1. Combine the lemon juice, mayonnaise, salt and pepper either by whisking or putting in a container and shaking vigorously.
2. In a bowl add the celery, apple, grapes and walnuts and mix in the dressing.