

Green Apple, Celery and Leafy Salad

Season: Any

Type: Main

Difficulty: Medium

Serves: 30-40 serves

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Salad Spinner • Large Mixing Bowl • Chopping Boards • Knives • Jar • Serving Bowls • Salad servers 	<ul style="list-style-type: none"> • 6 cups of garden leaves (lettuce, beetroot leaves, small spinach leaves etc.) • 4 green apples • About 15 sticks of celery • 1 tablespoon honey • 5 tablespoons apple cider vinegar • 5 tablespoons vegetable oil • 2 tablespoons finely chopped dill • Salt and pepper to taste

- Pick and thoroughly wash 6 cups of garden leaves. Spin and tear into pieces into a large bowl
- Meanwhile wash, core and finely dice the apples, leaving the skin on
- Thoroughly wash the celery and finely dice
- Finely chop the dill
- To make the dressing put the honey, apple cider vinegar, oil, chopped dill and salt and pepper in a large jar and shake for a minute or so.
- Just before serving toss the salad in a large bowl with the dressing, and place into smaller bowls for each table with salad servers

Notes

This salad is really nice with chopped walnuts. Also try using sherry vinegar and walnut oil for the dressing for a bit of sophistication!