

"Waldorf" Salad with Crisp Ontario Apples, Toasted Walnuts and Icewine Vinaigrette

by David Penny, Executive Chef, Great Estates of Niagara

This play on a traditional waldorf salad accentuates the freshness of the salad by using a lighter vinaigrette as opposed to a mayonnaise based dressing.

Serves 4

Ingredients

- 2 granny smith apples peeled & julienned
- 4 ribs of celery, peeled & julienned
- 1/4 cup chopped walnuts, toasted
- salt and pepper to taste

For the Vinaigrette

- 2 tbsp olive oil
- 2 tbsp vegetable oil
- 1 tsp pommery mustard
- 3 tbsp Vidal Icewine
- 1 tsp sea salt
- 1 tsp black pepper

Whisk wine and mustard until combined, drizzle in oils until lightly emulsified, season with salt and pepper.

Toss apples, celery and nuts with the dressing and serve. Garnish with tender celery leaves.

Serve with Inniskillin Vidal Icewine.

