

WALDORF SALAD

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My grandmother makes a traditional Waldorf Salad every Thanksgiving and every Christmas. I was always hesitant to even give it a try because she included mayo in her recipe. I recall watching all the fruits being loaded into the bowl wishing the mayo was not going to be added next, lol.

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I was never a fan of mayonnaise. So I just never loaded the salad on my plate during the holidays. I LOVED all the other ingredients she tossed in that bowl but the mayo just killed it for me.

I am making some new side dish recipes for the holidays this year. This week, I shared The Best Sweet Potato Casserole with you. Yesterday, I posted our Cheesy Green Bean Casserole. I know both those dishes are going to be great for Thanksgiving dinner.

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I was really wanting my kiddos to try Waldorf Salad like their great grandmother makes. Problem is... They do not like mayo either. So I decided we would make our own Waldorf Salad with vanilla yogurt instead of the mayo. The salad turned out absolutely delicious. The kids loved it and this mom ate two HUGE helpings.

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This recipe for Waldorf Salad is quite traditional with yogurt substituting for the mayo. This recipe is just like my grandmothers except no mayo. I know she would probably think I am crazy for not adding in mayo, ha ha. I am just happy to have a traditional salad with a bit of a twist.

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INGREDIENTS

4 Apples, cored and diced (I used 2 Granny Smith, 2 Gala)
3 stalks Celery, chopped
1 cup Red Grapes, halved
1 cup Green Grapes, halved
Juice of 1/2 lemon
1/2 cup Dried Cranberries
3/4 cup Walnuts
12 oz Vanilla Yogurt

DIRECTIONS

Add fresh fruits and celery to large bowl.
Add lemon juice and stir to coat.
Add remaining ingredients and mix well.
Refrigerate at least 2 hours before serving.