

Curried Waldorf Salad

Dressing:

- 2 T fresh lemon juice
- 28 g mayonnaise
- 123 g plain yogurt
- $\frac{3}{4}$ tsp curry powder
- $\frac{1}{2}$ tsp cumin
- Salt to taste

Salad:

- 2 apples, peeled, cored, sliced
- 2 tsp lemon juice
- 35 g walnut halves
- 100 g thinly sliced celery
- 40 g raisins or dried cherries or cranberries
- $\frac{1}{4}$ C celery leaves or flat-leaf parsley, coarsely chopped

1. Mix together the **lemon juice, yogurt, mayonnaise, curry powder, cumin,** and **salt.** Set aside.
2. Cut the **apple** into 12 wedges. Slice into thin crosswise slices. Toss in a large bowl with 2 tsp **lemon juice.**
3. Add the remaining ingredients and toss together
4. Shortly before serving toss the salad with the dressing.

