

# Waldorf Salad

★ 5.0 • Serves 4

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## INGREDIENTS

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- ½ cup mayonnaise
- 1 tablespoon lemon juice
- 1 teaspoon honey
- ½ teaspoon kosher salt (such as Diamond Crystal)
- ¼ teaspoon black pepper, plus more for serving
- 2 crisp red or green apples, such as Granny Smith or Fuji, or one of each
- 1 cup seedless red grapes, halved
- 1 cup thinly sliced celery (2 to 3 ribs), plus optional leaves for serving
- 1 cup walnuts or pecans, toasted (see Tip)
- 3 tablespoons chopped fresh parsley, plus more for serving

## STEPS

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1. In a small bowl, whisk together the mayonnaise, lemon juice, honey, salt and pepper.
2. Core and dice the apples into ¾-inch cubes. Place in a large bowl, along with the grapes, celery, nuts and parsley.
3. Pour the dressing over the salad and toss well. Garnish with parsley and celery leaves, if using, along with a pinch of black pepper. Store, covered, in the refrigerator for up to 24 hours.

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Source: <https://cooking.nytimes.com/recipes/1024821-waldorf-salad>