

# Green Apple, Celery and Leafy Salad

**Season:** Any

**Type:** Main

**Difficulty:** Medium

**Serves:** 30-40 serves

<b>Equipment:</b>	<b>Ingredients:</b>
<ul style="list-style-type: none"> <li>• Salad Spinner</li> <li>• Large Mixing Bowl</li> <li>• Chopping Boards</li> <li>• Knives</li> <li>• Jar</li> <li>• Serving Bowls</li> <li>• Salad servers</li> </ul>	<ul style="list-style-type: none"> <li>• 6 cups of garden leaves (lettuce, beetroot leaves, small spinach leaves etc.)</li> <li>• 2-4 green apples (depending on size)</li> <li>• About 6-8 sticks of celery</li>   <li>• 1 tablespoon honey</li> <li>• 5 tablespoons apple cider vinegar</li> <li>• 5 tablespoons vegetable oil</li> <li>• 2 tablespoons finely chopped dill</li> <li>• Salt and pepper to taste</li> </ul>

- 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!