



Waldorf Apple Salad

The Waldorf salad was created by New York City's Waldorf-Astoria Hotel in the late 1800s.

Ingredients:

- 2 cups coarsely chopped apples, about 2 medium apples
- 1 1/4 cups chopped celery
- 1/2 cup coarsely chopped walnuts (toasted)
- 1/3 cup mayonnaise
- 1 Tablespoon of honey
- dash allspice
- 1 teaspoon fresh lemon juice

Preparation:

To make Waldorf salad, place chopped apple, celery and walnuts in a bowl. Combine mayonnaise, honey, allspice and lemon juice. Toss mayonnaise mixture with apple mixture. Waldorf salad serves 4 to 6.

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Apple Smiles

Ingredients:

- smooth peanut butter
- 1 red apple, cored and sliced into eighths
- squeeze of lemon juice
- miniature marshmallows

Directions:

Toss Apple Slices in Lemon Juice to prevent browning

Spread peanut butter on one side of each apple slice.

Place four miniature marshmallows on one apple slice and then lay another apple slice, peanut butter side down, on top.



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