

Betty's Classic Waldorf Salad Recipe



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In this video, Betty demonstrates how to make Classic Waldorf Salad. This salad was originally created in 1893 at the Waldorf Hotel (later to become the Waldorf-Astoria Hotel). The basics of this salad were apples, celery, and mayonnaise at the beginning. Later, English walnuts were added, and now there are many versions of Waldorf Salad. I add some lemon juice, sugar, salt, and whipped cream for a gorgeous, luscious salad or dessert.

Ingredients:

- 2 cups diced red apples (I used red delicious apples.)
- 1 cup 1-inch julienne celery sticks
- 1/2 cup broken English walnuts
- 1/4 cup mayonnaise
- 1/2 teaspoon lemon juice
- 1 tablespoon sugar
- dash of salt
- 1/2 cup whipping cream, whipped

Combine, 2 cups diced apple, 1 cup chopped celery, and 1/2 cup broken English walnuts in a nice serving bowl. In a medium-sized mixing bowl, blend 1/4 cup mayonnaise, 1/2 teaspoon lemon juice, 1 tablespoon sugar, and a dash of salt. Set aside. Whip 1/2 cup whipping cream. Fold into the mayonnaise mixture. Fold dressing into Waldorf Salad. You may use this as a salad or as a dessert. Just place a serving in a salad bowl or on a dessert dish. It's lovely, and tasty! I hope you like this one!