

Walnut Apple Salad

1/4 c Olive or vegetable oil	1/4 c Crumbled bleu cheese
2 T Cider vinegar	2 c Broken lettuce
2 T Lemon juice	1 c Celery, sliced
1/2 t Sugar	1/2 c Walnuts, broken
1/4 t Salt	1/4 c Raisins
1/2 t Worcestershire sauce	3 c apples

Combine oil, vinegar, lemon juice, sugar, salt, Worcestershire sauce and bleu cheese in jar with tight-fitting cover.

Shake well to blend; chill.

Place lettuce in large bowl with celery, walnuts and raisins; cover and place in refrigerator to keep chilled until serving time.

Wash, quarter and core apples; cut into bite-size chunks; add to salad bowl.

Pour bleu cheese dressing over salad; toss lightly to mix.

Serves 6