



Apple Crisp Salad

INGREDIENTS

4+ c apples, sliced into match sticks
10 c Boston, Romaine lettuce
1 c parsley leaves
1 c cilantro leaves
1/3 c scallions, sliced
1/4 c heaping red onion, thinly sliced

Dressing

2 T lemon juice
2 T lime juice
1 t dijon mustard
1/4 t fresh ginger, grated
1/2 t garlic, crushed
1/3 c olive oil
salt, pepper to taste

INSTRUCTIONS

1. Prepare all the ingredients as directed above, leaving the apples to the very last so they don't turn brown. You can also squeeze lemon juice on them to keep them from turning.
2. For both the parsley and cilantro, pick the individual leaves off the stems and leave whole.
3. Cut 1/8" slices of the apple, then cut them lengthwise to create matchstick pieces.
4. Arrange the lettuces on a platter or big bowl. Then mix in all the other ingredients.
5. If you want a little extra decoration for the top of the salad, thinly slice some of the apple and garnish.
6. Make the dressing, whisk together and then pour over the salad right before serving. Toss until coated.

This is a great fall salad that pairs nicely with sandwiches, tomato soup, pork or chicken dishes.