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KALE WALDORF SALAD

SERVES 8 TO 10 AS A SIDE DISH / PREP TIME: 10 MINUTES
/ COOK TIME: 0 MINUTES

This raw kale salad features the Tuscan and Red Russian varieties of kale, but you can also use curly kale.

- 1 large bunch each of Red Russian and Tuscan kale, tough stems removed and greens sliced into ¼-inch strips
- 3 large celery sticks, cut into ¼-inch slices
- 2 sweet apples (like Fuji), peeled, cored, and cut into ½-inch cubes and sprinkled with Ball Fruit Fresh Produce Protector or lemon juice to stop browning
- ½ cup chopped walnuts
- ½ cup sweet dried cherries, cranberries, or raisins (or mixed combination)
- ½ cup fresh or dried blueberries
- ¼ cup mayonnaise
- 2 teaspoons sugar
- Juice of 1 lemon

Mix all of the ingredients in a large serving bowl, and serve. The salad can be made ahead and refrigerated overnight to let the flavors mingle.