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## *Apple Walnut Salad with Pineapple Dressing*

- 3-4 Large Crisp Apples, using both red and green for color
- 1 Cup Diced Celery
- 1/2 Cup Raisins
- 1/2 Tsp Lemon Juice
- 1/2 Cup Chopped Walnuts

### Dressing:

- 1 1/2 Cup Pineapple Juice
- 2 Tbsp Cornstarch
- 2 Tbsp Sugar

Prepare the dressing by adding all ingredients to a saucepan, bring to a boil, then stir until thickened. Cover and refrigerate for 1 hour. Wash, core, and dice apples, but do not peel. Toss with the lemon juice.

Dice celery, and chop walnuts coarsely.

Place salad in a large bowl, add dressing, then toss to coat. Cover and chill until serving.

