

CELERY AND APPLE SALAD

1 small shallot, finely minced
1/2 T Dijon mustard
2 T Champagne vinegar
6 T good quality olive oil
salt and pepper to taste

4 green apples, grated
3/4 cup celery, sliced very thin
1 T black sesame seeds (optional)



Make the dressing by adding to the serving bowl the minced shallot, mustard, and vinegar. Mix well, add the olive oil slowly, whisking constantly to form an emulsion. Season with salt and pepper. Taste some of the dressing to adjust seasoning.

Grate the apples and add to the dressing, mix well. Add the celery, mix, and sprinkle sesame seeds on top right before serving.

(adapted from www.chucrutecomsalsicha.com & The Sacramento Bee)