Apple Salad

Tasty with interesting textures. Either make your own granola or purchase low fat apple granola ready made.

This was an experiment that turned out pretty well.

Quantity	Ingredients		Preparation Notes
1/2 C	Low Fat Sour Cream		
	Granola		
1 C	Old Fashioned Oats	Granol	a
3/4 C	Flour		
1/2 C	Brown Sugar	•	Mix together dry ingredients
2 - 3 tsp	Cinnamon	<ul><li>)</li><li>)</li></ul>	Cut in butter Mix in walnuts
1/4 tsp	Salt (may use sea salt)	•	Rub mixture between fingers to form clumps
1/2 tsp	Unsalted Butter	•)	Spread onto a cookie sheet
3/4 C	Walnuts chopped	•	Bake at 350 degrees, stirring occasionally
	Salad	•	Cool completely before using
1 head	Iceberg lettuce, washed, dried and torn	Salad	
1/2	Onion chopped fine	•)	In a separate bowl, mix together mayo and sour
2 Lg	Stalks Celery		cream
6 strips	Bacon, fried, drained and	•)	Set aside
o strips	crumbled or Real Bacon Bits	•)	Put lettuce, onion. celery, bacon, grapes, craisins, and raisins in salad bowl layering in the
1 C	Green Grapes, washed and cut in half		order shown
Handful	Craisins	•	Put apples into mayo mixture, a little of the lemon juice on the apples is fine.
Handful	Raisins	•	Spread apple mixture over salad mixture
1/2 C	Miracle Whip or Mayonnaise	•	Pour cooled granola over apple mixture
1/2 C	Low Fat Sour Cream	•)	Cover tightly with a lid or wrap and chill at least
4 - 5	Granny Smith or other tart Apple, sliced, washed in lemon juice and cut into pieces.	•)	two hours When ready to serve, toss together.