



Endive, Apple, and Celery Salad

Ingredients

- 1/4 cup plus 1 tablespoon [Fustini's 12 Year White balsamic](#)
- 2 Honeycrisp apples, thinly sliced
- 2 teaspoons whole-grain Dijon mustard
- 1/4 teaspoon kosher salt
- 1/3 cup [Fustini's Delicate SELECT olive oil](#)
- 8 medium endives (about 1 3/4 pounds), cut on the bias into 1/2"-thick slices, cores thinly sliced
- 1 head of celery, leaves removed and reserved, stalks very thinly sliced on the bias
- 1/2 pound aged sharp cheddar, shaved on the slicing blade of a box grater
- 3/4 cup coarsely chopped salted, smoked almonds, divided
- Flaky sea salt
- Freshly ground black pepper
- 1/2 cup (1") chives

Sharon's Hint

Adapted from "Epicurious"

Directions

Step 1.

Combine 1 tablespoon vinegar and 3 cups cold water in a medium bowl. Add apple slices and let soak. Whisk mustard, kosher salt, and remaining 1/4 cup vinegar in a medium bowl, then whisk in olive oil in a slow, steady stream. Drain and pat apple slices dry. Combine apple slices, endives, celery stalks, cheese, and half of the almonds in a large bowl. Drizzle dressing over salad. Gently toss until salad is evenly dressed, then season with sea salt and pepper. Top with chives, celery leaves, and remaining almonds.