

Sonny39s Waldorf Turkey Salad

Savannah · 30/09/2024

**Prep Time**

1 hr 30 mins

Difficult

Medium

Servings

6

Description

Wondering what to do with that leftover turkey This salad will make turkey into something really exciting with a fruity nutty and hint of spicy flavor that you will want to enjoy yearround With so many different variations this salad has something for everyone Serve salad on top of salad greens or in a pita shell

Ingredients

— - ½ cup mayonnaise - 3 tablespoons grated Parmesan cheese - 2 tablespoons cider vinegar - 1 tablespoon white sugar - 1 teaspoon curry powder - ½ teaspoon ground black pepper - 2 cups cubed cooked turkey - 1 cup halved red seedless grapes - 1 apple

— cored and chopped - ½ cup chopped celery with leaves - ½ cup chopped red onion - ½ cup chopped walnuts

Instructions

1. Whisk mayonnaise
2. Parmesan cheese
3. cider vinegar
4. sugar
5. curry powder
6. and black pepper together in a bowl until smooth. Lightly toss turkey meat
7. red grapes
8. apple
9. celery
10. red onion
11. and walnuts in a salad bowl; pour dressing over salad and toss again to coat. Chill at least 1 hour (or overnight for best flavor). Tips Cook's Note: Four tips to make it more to your liking: Substitute any fruit with apricots
12. dried cranberries
13. or raisins. You can use fat-free mayo
14. yogurt
15. or sour cream instead of regular mayo. Use chicken or tuna
16. or omit the meat for veggie version. You can substitute any nut; most popular is pecans.