

Easy Apple Salad with Pecans & Cranberries: Sweet & Crunchy

Bright, fresh, and bursting with delightful textures, this



TIME
30 min

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INGREDIENTS

- 4 large Honeycrisp apples, cubed (or other crisp, sweet-tart apples)
- 1 lemon, juiced (about 2-3 tablespoons)
- 1/3 cup mayonnaise
- 1 1/2 tablespoons brown sugar, packed
- 2 ribs celery, thinly sliced
- 1 cup seedless red grapes, halved
- 1/2 cup chopped pecans
- 1/2 cup dried cranberries

DIRECTIONS

1. Let's get this delicious : Apple Salad mixed and chilled!
2. Prepare the : Apples: Wash and cube the 4 large Honeycrisp apples. Immediately place the cubed apples in a medium bowl and toss them with the juice of 1 lemon. Stir well to ensure all apple pieces are coated, which will prevent them from browning.
3. Make the : Dressing: In a large mixing bowl (the one you'll use for the whole salad), whisk together the 1/3 cup mayonnaise and 1 1/2 tablespoons packed brown sugar until the dressing is smooth and well combined.
4. Combine : Ingredients: Add the prepared apples (drained of any excess lemon juice if significant), 2 thinly sliced ribs celery, 1 cup halved seedless red grapes, 1/2 cup chopped pecans, and 1/2 cup dried cranberries to the bowl with the dressing.
5. Toss to : Coat: Stir everything gently with a large spoon or rubber spatula until all the fruit, vegetables, and nuts are evenly coated with the creamy dressing.
6. Chill: Cover the salad bowl tightly with plastic wrap and refrigerate for at least 30 minutes before serving. This chilling time allows the flavors to meld beautifully and ensures the salad is refreshing and cold.
7. Enjoy your crisp, sweet, and perfectly chilled Apple Salad!

SWAPS & NOTES

Honeycrisp Apples: Honeycrisp apples are fantastic for their crisp texture and balanced sweet-tart flavor.

Other crisp, sweet-tart varieties like Fuji, Gala, or Braeburn can be substituted.

Lemon Juice: Crucial for preventing the apples from browning and adding a bright, fresh tang.

Mayonnaise: Use your favorite brand.

TIPS FOR SUCCESS

Chill Apples: Using cold apples from the start will help keep the salad refreshing.

Dry Ingredients (Mostly): While apples get lemon juice, ensure grapes and cranberries are dry before adding to the dressing to avoid thinning it.

Taste and Adjust: Always taste the dressing and the finished salad.

Adjust brown sugar for sweetness, or a tiny pinch more salt if needed, to achieve your perfect balance.

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