

Apple and Celery Slaw with Blue Cheese Dressing

Serves 4

- 4 oz. blue cheese, crumbled
- 1/2 c. mayonnaise
- 3/4 c. buttermilk
- 3 Tbl. rice vinegar or other white vinegar
- 2 cloves garlic, minced or 1 tsp. garlic powder
- 1 tsp. onion powder
- 1/8 tsp. each cayenne pepper and smoked paprika
- salt and pepper to taste
- 2 pink lady, granny smith or your favorite apple, julienned or course grated
- 4 celery stalks, thinly sliced
- 1 bunch chives, snipped or 1/2 cup minced scallion

In a small bowl and using a fork, combine blue cheese, mayonnaise and half of the buttermilk until thick and lumpy. Add remaining buttermilk and the spices. Set aside. Peel or not as desired and then quarter, core and julienne the apples. In a large bowl, combine apples, celery and chives. Add enough of the dressing to moisten. Cover and chill until ready to serve. Serve as is or a top lettuce leaves. To serve as an hors d'oeuvre, cut the apple quarters in half crosswise before cutting into julienne (making shorter strands) and pile the slaw mixture into a spear of endive and optionally top with one boiled shrimp.

Note: this makes more dressing than necessary for the slaw. Use remainder as you would any blue cheese dressing.